

AARONAP CELLARS

2021 ESTATE MARQUETTE ROSE



Wine Summary:

Our estate Chace Hill Vineyard lies just a stone's throw from the shores of the Wachusett Reservoir in central Massachusetts. Planted in 2014, the vineyard sprawls across a rolling hilltop and basks in the New England sunlight and summer breezes. The Marquette grape is one of the varietals planted in this special place. Like our winemaker, Marquette is a cold hardy grape varietal born in the Midwest that has found a new home in Massachusetts. Loaded with fruit flavors and structure, Marquette makes a delicious and bold rosé wine that completely outshines its normal shier and more delicate rosé cousins!

Tasting Notes:

A dry Rosé of Marquette wine with a dark robust pink color and loaded with strawberry, cherry, raspberry, and rhubarb aromas with a broad lingering finish graced with notes of cedar and cranberries.

Food Pairing Suggestions: Pair with soft cheeses, chicken salads, light summer pastas, anything with bacon, BBQ pulled pork, or simply good friends on the back porch.

Technical Data:

Appellation: Massachusetts

Vineyard: Chace Hill Vineyard, Lancaster, MA

Varietal Composition: 100% Marquette

Aging Protocol: 100% Stainless steel for 16 months. 3 Months in bottle

Alcohol by volume: 12.0% *pH:* 3.3 *Residual sugar:* <50 mg/L *Production Volume:* 347 bottles

Vintage and Production Notes:

2021...sun, heat, and drought are three words that bring a smile to our winemaker's face. Grapes are a perfect pairing for New England drought conditions and the vines responded with a plethora of sugar and flavor. We hand-picked ~1000 lbs of grapes for rosé production a week earlier than normal due to the higher sugar levels. The grapes were destemmed and pressed as fast as possible to minimize skin contact time, but the dark color of Marquette came through to afford a good dark colored juice. Fermentation with Maurvin B yeast retained the bright red fruit flavors while reducing the malic acid levels to soften the wine. Aged in stainless steel for about 16 months prior to bottling.