

AARONAP CELLARS

2022 MALBEC



Wine Summary:

Wine is the language of love, so I craft “*Shawna’s Red*” from my darling wife’s favorite grape varietal Malbec as a reflection of our romantic adventure. We first met during the early stages of planning and construction of Aaronap Cellars winery and her only response to learning that she was going to be living over a winery was to “*Make me a Malbec!*” The rest was history as I strive to satisfy her distinguishing palate with a namesake wine.

Tu sei la mia annata preferita, cuore mio!
(You are my favorite vintage, my heart!)

Tasting Notes:

Powerful aromatic notes of jammy black plum, blueberry, blackberry, and cassis. Rich and full-bodied across the palate and with a spicy twist on the deliciously lingering finish.

Aging Potential: Lovingly drinkable in 2026, and will continue to mature over the next 3-7 years.

Food Pairing Suggestions: Excellent with grilled meats or sausage, burgers, hearty pastas, wood-fired pizzas, roast turkey, or roasted mushrooms and potatoes.

Technical Data:

Varietal Composition: 100% Malbec

Appellation: American (50% Suisun Valley and 50% Lodi Valley, California)

Aging Protocol: 24 months in stainless steel.

Alcohol by volume: 14.9%

Production Volume: 154 bottles

Vintage and Production Notes:

2022 was a year of two harvests in California, with a late-September heat wave that sent sugar levels soaring. We received our Malbec grapes late in October and hard sorted for optimal quality prior to destemming, resulting in only a small volume production that was worthy of my Shawna. The must was fermented with RP-15 yeast at high temperature for full extraction. The resulting wine was aged in stainless steel for 24 months prior to bottling. This wine is unfinned and unfiltered with likely formation of sediment during bottle aging.

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