

# AARONAP CELLARS

## 2022 PINK! PINOT+PINOT



### Wine Summary:

In 2022, the heat, sun, and drought that baked our Massachusetts vineyard resulted in outstanding skin color development in our two “Pinot” grapes, so our usual white field blend of Pinot Gris and Pinot Noir ended up...PINK! The skin color bled through our usual whole cluster press and was amazingly retained throughout fermentation and sur lie aging. When the grapes speak...we listen! We hope you enjoy this unique PINK! vintage

**Tasting Notes:** This delightfully complex salmon-pink colored dry rosé wine explodes with aromas of strawberry, white peach, honeysuckle. The dry twist on the palate dances over the tongue and ends with a light hint of orange rind and cardamon.

**Food Pairing Suggestions:** A perfect accompaniment with Chinese or Mexican take-out, Alsatian-style cheeses, mushroom ravioli in cream sauce, seared duck breast with star anise, roasted chicken, bay scallops with pesto and angel hair pasta, or hot wings.

### Technical Data:

*Varietal Composition:* 70% Pinot Gris / 20% Pinot Noir / 10% Aromella

*Appellation:* Massachusetts

*Vineyard:* Coastal Vineyard, South Dartmouth, MA

*Aging Protocol:* 100% Stainless steel for 24 months.

*Alcohol by volume:* 11% *Residual sugar:* <50 mg/L *Production Volume:* 759 bottles

### Vintage and Production Notes:

2022 was a BANNER year for grapes in Massachusetts amidst a non-relenting drought and heat. The coastal location of our vineyard helped alleviate the daily heat with cool evening breezes. In early October, hand-picked Pinot Gris and Pinot Noir grapes were crushed and immediately pressed to yield a PINK! juice that was fermented unclarified. After sur lies aging in stainless steel for 24 months, a small amount of Aromella was added to enhance the floral notes and the wine was protein stabilized with bentonite and filtered to 1 micron prior to bottling.