

AARONAP CELLARS

2023 PINK!



Wine Summary:

Along Massachusetts's South Coast, the cool maritime climate is perfect for the development of floral and citrus fruit flavors in grapes, but our short summers are simply not that great for developing the polyphenolic tannin structure needed for red wines. To showcase the unique terroir of our South Dartmouth Coastal Vineyard we hand harvest our co-grown Pinot Gris and Pinot Noir grapes, and then gently crush and press both of these grapes to liberate their pink-colored juice, and the rest is history!

Tasting Notes:

The nose explodes with floral aromas of strawberry, white peach, honeysuckle, orange rind, and a hint of cardamom. A lightly sweet finish rounds out the rich palette with hints of lime and slate.

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: 71% Pinot Gris / 29% Pinot Noir

Appellation: Massachusetts

Vineyard: Coastal Vineyard, South Dartmouth, MA

Aging Protocol: 100% Stainless steel for 12 months.

Alcohol by volume: 11.5%

Vintage and Production Notes:

An off-dry vintage of our PINK! Pinot+Pinot! The Great May Freeze of 2023 and summer rains resulted in lower grape yields and higher acidity. Pinot Gris and Pinot Noir grapes from Coastal Vineyard, South Dartmouth, MA were hand-harvested, crushed, pressed, and co-fermented in stainless steel using W15 yeasts. Following the primary fermentation that was halted with a little sugar on the finish to balance the acidity, malolactic fermentation was prevented by the addition of SO₂ while aging over the fine lees in stainless steel for 10 months.