

# AARONAP CELLARS

## 2023 STONEWALL WHITE



### Wine Summary:

The Northeast's rugged glacial past is showcased by the stone walls that crisscross the region, binding home and hearth to the land. The glacial stones ground into the local soils over the centuries also provide a mineral backbone to this crisp dry white wine. Seyval Blanc, cold-hardy grape varietal with French origins that has found a new home in wintry & rugged New England, forms the basis of this wine. We add a small amount of an aromatic cold-hardy grape varietal Aromella to enhance the floral character.

### Tasting Notes:

Notes of bright pineapple, kiwi, guava, honeysuckle, green apple, grapefruit, & grassy herbs grace the nose. The wine

slides across the palate and lingers with a delightfully crisp mineral-laden finish

**Food Pairing Suggestions:** Delicious paired with grilled shrimp, roast chicken, grilled bluefish, basil pesto pastas, roasted artichokes, or a creamy soft cow's milk cheese.

### Technical Data:

*Varietal Composition:* 95% Seyval Blanc, 5% Aromella

*Appellation:* Massachusetts

*Vineyard:* Coastal Vineyard, South Dartmouth, MA (estate)

*Aging Protocol:* 100% Stainless steel for 10 months.

*Alcohol by volume:* 11.5% *Residual sugar:* <50 mg/L *Production Volume:* 496 bottles

### Vintage and Production Notes:

The Great May Freeze of 2023 nipped our Seyval Blanc buds, resulting in lower vigor and lower grape yield. But summer remained dry and sunny to maximize flavor and sugar production. In mid-October, the grapes were hand harvested, crushed, and the juice was pressed off of the skins after a 12 hr contact time. The unclarified juice was fermented at 60°F in stainless steel using Uvaferm SVG yeast and the subsequently aged over the fine lees in stainless steel for 6 months. A small portion of Aromella (Coastal Vineyard, South Dartmouth, MA) was added to elevate the aromatics. Prior to bottling, the wine was filtered to 1.5 microns.