

AARONAP CELLARS

2024 GRACIE'S RED



Wine Summary:

When our beloved greyhound Gracie chose us as her “forever” home after her retirement from racing, life around the Aaronap Cellars blossomed in her graceful presence. Her racing records indicated that Gracie was never the fastest dog in the pack, which she confirmed by loving nothing more than stretching out in the sunshine for a long nap. After a long and loving retirement, Gracie sadly left our arms to cross the rainbow bridge in the fall of 2024. In her memory, we crafted this wine to reflect her gentle, ever graceful and mellow, but slightly sassy and goofy nature.

Tasting Notes:

A light-bodied red wine with a burst of blueberry, black plum, and cherry aromas on the nose. The smooth finish swirls with a hint of smokey minerality. Perfect for pairing with grilled chicken or pork chops (two of Gracie’s absolute favorite foods) during those “dog days” of summer!

Technical Data:

Varietal Composition: 87% Cabernet Franc / 10% Malbec / 3% Petite Pearl

Appellation: Massachusetts, Southeastern New England AVA

Vineyard: Coastal Vineyard, South Dartmouth, MA

Aging Protocol: 1 year in 100% stainless steel.

Alcohol by volume: 12% *Residual sugar:* <50 mg/L

Production volume: 712 bottles

Vintage and Production Notes:

Cabernet franc is one of the last grape varieties to be harvested in our Coastal Vineyard so the grapes hung extra long in the dry summer heat of 2024. The grapes were hand-harvested in mid October, and fermented with BDX yeast to emphasize the fruit aromas. The wine underwent a full malolactic fermentation and aged on fine lees in stainless steel for 6 months for a smooth finish. Following a clean racking, an additional 6 months of aging in stainless steel was done prior to blending with a small amount of Petite Pearl and Malbec to enhance the fruit structure and bottling.