

AARONAP CELLARS

2024 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 like Pinot Noir. 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:

This delightfully complex salmon-pink colored rosé wine explodes with floral aromas of strawberry, white peach, honeysuckle, and a hint of cardamon. A very lightly off-dry 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: 9% Pinot Gris / 8% Pinot Noir

Appellation: Massachusetts, Southeastern New England AVA

Vineyard: Coastal Vineyard, South Dartmouth, MA

Aging Protocol: 100% Stainless steel for 12 months.

Alcohol by volume: 11% *Production Volume:* 626 bottles

Vintage and Production Notes:

2024 was an almost perfect year for grape-growing in Massachusetts. The drought and heat that gripped most of the state resulting in the grapevines reaching deep into the ground for water. The intense summer sun and heat induced fantastic flavor development in the grapes. 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 12 months, a small amount of residual sugar was added to enhance the floral notes.

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