

# AARONAP CELLARS 2024 PINOT NOIR ROSÉ



## Wine Summary:

Almost 12 years ago, we crafted our first rosé wine using Pinot Noir grapes grown along the southern coastline of Massachusetts. Light, aromatic, crisp...it was a fan favorite for several years, but sadly that vineyard was heavily damaged during the deep cold and snowy winter of 2015, and we lost access to those grapes. In 2020, we were thrilled to find a new vineyard in 2020 located in South Dartmouth with a small planting of pinot noir grapes. Due to the small amount of grapes usually grown, the Pinot Noir usually has been included as a field blend with the neighboring Pinot Gris grapes to craft the delectable Pinot+Pinot white wine. However, in 2024, the drought that gripped most of Massachusetts resulted in a large Pinot Noir harvest with

delightfully dark skin color...so we had to take advantage of Nature's excess and bring back a solo Pinot Noir Rosé!

## Tasting Notes:

A light salmon-pink color. The nose is loaded with notes of strawberries, white peaches, Bosc pear, pink flowers, and light citrus.

## Technical Data:

*Varietal Composition:* 95% Pinot Noir / 5% Aromella

*Appellation:* Massachusetts

*Vineyard:* Coastal Vineyard, South Dartmouth, MA

*Aging Protocol:* 11 months in stainless steel.

*Alcohol by volume:* 11% *Residual sugar:* <50 mg/L

*Production Volume:* 277 bottles

## Vintage and Production Notes:

The South Coast of Massachusetts enjoyed a dry summer and fall in 2024, allowing grapes to ripen in the warm New England sunshine. After hand harvesting, the pinot noir grapes were lightly crushed and pressed within 18 hrs. The settled juice was fermented with W-15 yeast in stainless steel and age sur lee for 4 months.