

# AARONAP CELLARS

## 2024 RIESLING



### Wine Summary:

Riesling is an ancient grape that offers a little something for everyone. Racy acidity, slight sweetness, minerality, and loaded with juicy fruit aromas. Originally hailing from the cool wine growing regions of Germany, Riesling has spread through the world particularly in colder climates where it is one of the *Vinifera* grapes that is moderately cold hardy. In Massachusetts, Riesling thrives best close to the coast in our Coastal Vineyard where sandy, glacial soils provide ample minerality and ocean breezes moderate the often intense cold of our New England winters and help maintain crisp acidity during warm summers. Riesling grapes typically struggle to reach high sugar levels in our shorter growing season making for a natural “low-alcohol” wine.

**Tasting Notes:** Golden straw colored wine with an aromatic bouquet of gooseberries, rhubarb, green apple, and honeysuckle with a light aged petrol. The rich mouthfeel ends in a delightfully soft, lingering dry minerality laced finish and a hint of final crispness.

**Food Pairing Suggestions:** A perfect combination with Alsatian-style cheeses like Jasper Hill Farm’s Alpha Tolman. Also excellent with roast pork and apples, Chinese or Thai foods, grilled bratwurst, or simply a warm sunny day on the patio.

### Technical Data:

*Varietal Composition:* 100% Riesling

*Appellation:* Massachusetts, Southeastern New England AVA

*Vineyard:* Coastal Vineyard, South Dartmouth, MA

*Aging Protocol:* 100% Stainless steel for 12 months then bottle aged for additional 6 months.

*Alcohol by volume:* 10% *Production Volume:* 721 bottles

### Vintage and Production Notes:

2024 was the second year of a prolonged drought in Massachusetts. Summer heat and stress resulted in enhanced fruit flavor production. Our Riesling grapes were hand harvested in early October. After destemming, the juice was allowed to remain in contact with the skins for 24 hrs before being pressed off the skins and fermented in stainless steel. After 11 months of aging over light lees in stainless steel, the wine was filtered to 0.45 micron and bottled.

### Aaronap Cellars

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