

AARONAP CELLARS

2024 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 citrus, green apple, grapefruit, honeysuckle & 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, Southeastern New England AVA

Vineyard: Coastal Vineyard, South Dartmouth, MA

Aging Protocol: 100% Stainless steel for 11 months.

Alcohol by volume: 11.5% *Residual sugar:* <50 mg/L *Production Volume:* 730 bottles

Vintage and Production Notes:

After a mild winter, drought conditions continued in Massachusetts during 2024, and the seyval blanc bounced back from the frost damage of 2023 and thrived under the hot summer sun. 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.

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