

AARONAP CELLARS

FOREST GOLD MAPLE WINE



Price: \$30.00

Wine Summary:

From golden leaves in the fall to sap dripping from spigots in the spring, the sugar maples in the Berkshires of Western Massachusetts lend a golden offering to wine lovers. This decadently sweet aperitif or dessert wine made in the “ice wine” style is a truly unique tasting experience that must be enjoyed.

Tasting Notes:

Rich golden color with heady notes of maple, baked pineapple, almond, & clove. The full bodied mouthfeel gives way to a lingering balanced & deliciously sweet finish. Sweet enough to drizzle over vanilla ice cream or pancakes. Will age gracefully for 10-15 years.

Food Pairing Suggestions:

Delicious with vanilla ice cream, pound cake, cheesecake, apple crisp, or creme brulee. Blue cheese, an aged sharp cheddar, toasted salted almonds provide a perfect savory mix.

Technical Data:

Forest: Berkshires of Western Massachusetts
Composition: 100% Maple Syrup Dark Grade
Aging Protocol: 6-9 months in stainless steel.

Alcohol: 13% ABV
Residual Sugar: 245 g/L

Vintage and Production Notes:

The Berkshire Mountains in Western Massachusetts are blessed with plentiful stands of sweet sugar maple trees that produce ample sap runs in the early spring. We wait towards the end of the sap run to collect sap that will give the darkest grades of maple syrup after a 40:1 ratio concentration for the fullest maple flavor. Dark amber maple syrup was diluted with spring water and fermented cool with R2 yeast. Fermentation is allowed to stop naturally based on the yeast tolerance, leaving delicious residual maple sugar sweetness.

Awards

2014 American Wine Society: Gold Medal
2015 Big E Wine Competition: Silver Medal
2017 Best of New England: Gold Medal, Best Specialty, Best of Massachusetts
2020 Yankee Magazine highlight

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