

## Exploring 'Auburn Road' Winery (a Local Jersey Winery)

### **Pinot Grigio 2021 \$21**

Crisp white wine with fruit and floral aromas. Fermented and aged in stainless steel tanks to preserve the natural expression of the fruit. Our style is more like an Italian wine – fermented and aged in stainless steel tanks for a crisp wine with floral aromas. Cold fermented – tanks are temperature controlled to 55 degrees – which preserves the floral and fruity aromas. It has about 12.5% alcohol.

### **The White Bottle (Named in honor of the Beatles White Album!) 2021 \$23**

Aromatic and vibrant French style 100% **Chardonnay**. Fermented in stainless steel tanks and then sur lie aged in French oak barrels for 6 months. Using French oak barrels extracts flavors slowly and deliberately into the wine due to the tight grained nature of the French oak species. The barreled wine is stirred every 2 weeks so the fine solids (a mixture of grape and yeast solids) that drop to the bottom of the barrels are integrated back into the wine creating additional flavors and aromas of nut, bread and yeast and shaping the mouthfeel of the wine. Acidity is maintained in the wine by retaining the natural malic acid in a portion of the barreled wine. The Malic acid is transformed into then softer creamy and sometimes buttery lactic acid when we inoculate the remaining barrels with this bacterium allowing malolactic fermentation to occur. Small amounts of carbon dioxide are also produced and this process is sometimes called a “secondary fermentation”. When tasting this well-integrated wine, you are first captured by the nutty notes which lead to bright fruity aromas of apples, guava, and fresh melon. The palate has a mellow thread of toasty oak, soft melon flavors and baked apple with a creamed-spice finish. It has about 13.5% alcohol.

### **Solé 2021 \$18**

A refreshing semi-dry white wine with a touch of effervescence – what we might call “Frizzante.” Made from the **Vidal Blanc** grape. Stainless steel fermented and aged. Similar to semi-dry Rieslings. The slight effervescence or Frizzante is caused naturally by capturing carbon dioxide inside the wine when fermentation is almost done. The temperature of the wine is dropped to 32 degrees. This technique stops the fermentation (it gets too cold for the yeast), retains some residual sugar, and traps the carbon dioxide formed during fermentation in the wine. We make a semi-dry table wine with residual sugar of approximately 1% – very similar to a semi-dry Riesling. It is then bottled cold. This technique produces a slight effervescence (bubble) in the bottled wine.

### **Good Karma 2021 \$19**

Good Karma is a red wine blend of vinifera grapes. The predominant grapes are Merlot and Pinot Noir, but Sangiovese and Cabernet Sauvignon grapes are sometimes used. While the blend of grapes will evolve each year, the focus will always be to create a lighter fruity wine. Merlot and Pinot Noir both add red fruit notes to the wine, such as cherry and red raspberry. The wine resembles a Washington State Pinot Noir which is less tannic than a French Burgundy Pinot Noir. The wines are aged in SS tanks and neutral Hungarian and American oak barrels for 9 months and blended right before bottling. Aging the wine in older barrels and SS tanks does not infuse much if any oak flavor or oak tannins into the wine. As a result, the fruitier flavors of the grapes are predominant in this wine. It is about 12.5-13% alcohol.

### **Penns Wood Vineyard Rosé 2022 \$28 (NOT Auburn Road's)**

Light brushed salmon color with aromas & flavors of rhubarb, tart cherry & white raspberries with a silky texture & mouthwatering acidity. Flavors of strawberry rhubarb & apricot with hints of sweet peppers.

### Dessert Wine:

#### **Give Peach a Chance 2022 \$15**

GPAC is created from a blend of peaches and the hybrid grape Cayuga White. The fresh peaches are pitted and pressed into a juice by our juicing company. The Cayuga White grape is a hybrid developed at Cornell University from the Schuyler and Seyval Blanc grapes. It has good acid balance, structure, and pleasant fruity aromas. We cold ferment the peach juice and Cayuga White juice separately in SS tanks and when fermentation is complete, blend them together. The wine stays in SS to age. The Cayuga White wine is added to increase the acidity of the wine and imitate biting into a farm fresh juicy peach. It has 5.5% residual sugar and 12-12.5% alcohol.