



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE LONG ISLAND ROSÉ 2023
A WÖLFFER ESTATE SUMMER WINE

REGION

Appellation: Long Island, New York. Produced and bottled in Mattituck, New York.

Under the meticulous care of Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer’s signature style: European elegance paired with the distinct typicity of Long Island terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

52% Merlot, 17% Chardonnay, 8% Cabernet Sauvignon, 6% Cabernet Franc, 6% Pinot Meunier, 5% Cayuga, 2% Syrah 2% Gewürztraminer, 2% Riesling

WINEMAKER’S NOTES

Radiant with a polished light copper hue, this rosé delivers sophistication with every sip. Immerse yourself in the bouquet of ripe, elegant fruits, complemented by floral notes reminiscent of rose petals and delicate strawberries. The mouthfeel is an explosion of fruity goodness, balanced by creamy yeast and underscored by playful acidity and classic minerality. Revel in the dry and savory character, and let the refreshing, satisfying, fruit-driven finish transport you. Versatile and food-friendly, this rosé is your ideal companion for a perfect summer soirée!

WHY THIS WINE?

This rosé and its distinct bottle were first introduced in 2013. It was created in homage to summertime in the Hamptons and this release delivers on that promise. We used 9 varieties, grown in different vineyard sites, harvesting each lot at the perfect time. This diversity gives us complexity and through careful blending we achieve a balanced rosé with lots of fruit flavors, complementing the wine’s structure and fresh acidity. This rosé has become a cult wine and is a visual and taste portrait of the Hamptons high summer.

TECHNICAL DATA

In 2023, our journey began with a cool front, shielded by our maritime haven from a Northeast-wide spring frost. Subsequent warmth accelerated growth and ripening, while autumn’s mix of sun, rain, and temperature variations unfolded gracefully. We were fortunate to dodge major hurricanes, and meticulous vineyard management, coupled with patience, yielded exquisite fruit. Careful timing in harvesting and strategic leaf removal ensured uniform ripening, minimizing undesirable elements and green pyrazines, enhancing flavor purity. To make a great rosé that is vibrant and full of the flavors and aromas of summer you must capture the freshness of the fruit and get the ripe and elegant flavors promised by the “Summer in a Bottle” name and look. The crop levels varied from 3 to 5 tons per acre. We avoided any maceration of the skins as we gently pressed the grapes immediately and separated the press fractions. The juice for all lots was vinified separately; each was well-settled at 50 °F, followed by a cool-fermentation (maximum 65°F) to total dryness. To give the wine additional texture, we let it rest on the fine lees for 2 months, before filtering and blending. Malolactic fermentation was strictly avoided to retain the wine’s lively mouthfeel and pure fruit character. It was filtered at the end of December 2023 and bottling began on the 22nd of January.

ANALYSIS

Average Brix at Harvest	20.5	Titratable Acidity	6.41g/L	pH	3.27
Alc. by Volume	12.8%	Residual Sugar	0.5 gr/L		

SERVING SUGGESTIONS

Serve chilled, solo or as a complement to almost any food. At cocktail parties, it will shine alongside hors d’oeuvres such as smoked salmon, lobster, shrimp, carpaccio and soft cheeses. It can also complement main-course fish, veal and pork dishes, and at Thanksgiving, it is perfect with turkey.

SUGGESTED RETAIL PRICE \$27.00 per bottle