



WÖLFFER ESTATE
VINEYARD

ALBARIÑO 2021

A WÖLFFER CELLAR SERIES WINE

REGION

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

75.5% Albariño, 13.5% Pinot Gris, 11% Sauvignon Blanc

WINEMAKERS NOTES

The 2021 is the second vintage of Wölffer Estate Albariño. Golden yellow in color. This wine is noted for its distinctive botanical aroma with citrus and ripe Asian pear undertones. On the palate, this Albariño is rich and focused with great layers of fresh fruit and amazing minerality. There are hints of pink grapefruit, lemon peel, apricot, and melon. Due to our maritime influence and the slow ripen curve, this wine has a touch of salinity and a lovely ethereal texture that makes you want to go back for more. If you are looking for a crisp white wine with bright fruit, a slightly salty note, and a lovely texture from fine tannins, Albariño should be your next wine.

TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before carefully handpicking. Wölffer Estate is devoted to making wines that express both true varietal character as well as the vineyard site. Our philosophy behind the winemaking process is to grow the best possible grapes, pick at the optimum balance (sugar, acid, flavor) and let the wines reflect our maritime climate. The Albariño was hand-harvested early on September 28th and minimally processed in the cellar. After whole cluster pressing, the juice was chilled to settle for 2 days before racking to be inoculated with yeast. The juice was fermented at 55F to complete dryness. After fermentation, the wine was racked and blended with other aromatic wines to add to the aroma profile, then remained on lees for 4.5 months. Malolactic Fermentation and oak contact were avoided to enhance varietal character. The wine was filtered and bottled the last week of June 2022, producing 63 cases total.

ANALYSIS

Brix at Harvest	19.7	Titrateable Acidity	5.5 g/L
pH	3.38	Residual Sugar	0.5gr/Ltr
Alc. by Volume	12.2%		

SERVING SUGGESTIONS

Serve chilled. A friend to all the things from the sea, Albariño pairs well with oysters, ceviche seafood risotto and clams. The grassy notes of this wine pair exceptionally well with herb crusted chicken and semi cured cheeses like Manchego.

SUGGESTED RETAIL PRICE

\$25 per bottle (375 ml). Limited production.

WHY THIS WINE?

Albariño (alba-reen-yo) is a delightfully refreshing white wine originally from the Galicia region (Northwestern Spain). Albariño may be relatively new to Long Island but its maritime climate, heat, and humidity are eerily like that of the Galician Coast. The grapes are tiny with thick skins, it results in a unique raw-almond and citrus character from the skins phenol content. Most Albariño wines are dry and drunk young, but their high acidity allows for great aging potential. Salud!