



WÖLFFER ESTATE
VINEYARD

“DESCENCIA” BOTRYTIS RIESLING/CHARDONNAY 2015

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*.

GRAPES

54% Botrytis Riesling grown by Jamesport Vineyard ;
46% Botrytis Chardonnay grown in our 1993 planted vineyard.

WINEMAKER'S NOTES

Deep golden in color. Stunning floral and fruity aromas fill the glass. Rose petal perfume, ripe peaches and apricots. The mouth-feel is amazing. Lush ripe fruit, almost honey-like, is perfectly balanced with vibrant acidity and minerality. The wine has the utmost concentration giving great depth—you can taste the Botrytis-shriveled berries. The wine has a beautiful, almost oily, texture. It is spectacular and absolutely stunning from start to finish. This is the best dessert Wine we've ever made and the aging potential is at least 50 years!

TECHNICAL DATA

2015 was a fantastic growing season on Long Island, blessed with abundant sunshine, cool nights and the least rainfall on record. This made for ideal conditions for perfectly Botrytis-infected grapes without worrying about sour rot.

The pure Botrytis-shriveled grapes were hand-harvested, berry by berry, on October 22. The Riesling achieved a remarkable 73.8 Brix! The grapes were placed in two 1-ton bins stomped and macerated for 48 hours to release the sugar and all the fruit flavors. Pressing commenced on October 24. Following the settling of the juice, the wine was racked and fermented in two separate lots—one in two new Allier French oak barrique and the other in a small stainless steel tank. Fermentation was halted on November 30 by racking and chilling the wine. The lots aged and stayed on the fine lees for five months. They were blended and filtered towards the end of April 2016. The wine was bottled on April 25, 2016, producing 3,175 bottles measuring 375 ml.

ANALYSIS

Brix at Harvest	73.8 Riesling; 28.0 Chardonnay	Titratable Acidity	8.0 g/L	pH	3.55
Alc. by Volume	9.9%	Residual Sugar	204g/Liter		

SERVING SUGGESTIONS

Serve slightly chilled. Best with foie gras, fresh fruits, fruit tarts, fruit sorbets, or simply on its own.

SUGGESTED RETAIL PRICE: \$40

WHY THIS WINE?

Mother Nature blessed us with these amazing and pure Botrytis grapes. To achieve 73.8 Brix is a new record for Long Island and for New York! Balance is the key to great wine, and we blended some of our Botrytis Chardonnay grapes with the Riesling and the result is one of the best wines Roman Roth has ever made.
This is liquid gold!