



WÖLFFER ESTATE
VINEYARD

ROSÉ 2016

ROSÉ TABLE 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

49% Merlot, 30% Chardonnay, 9% Cabernet Sauvignon, 8% Cabernet Franc, 4% Riesling

WINEMAKER'S NOTES

Light copper-salmon in color. Pure and fresh floral and flinty aromas fill the glass. The mouth-feel is filled with fruit notes of peach and apricots. The mouth-feel is fresh and vibrant with lively acidity and well balanced, satisfying fruit. The finish is classic—dry with subtle, fine tannins and minerality, making it food-friendly and versatile.

TECHNICAL DATA

The first six months in 2016 were amongst the driest in recorded history. October was rainy, but most of the fruit was picked by then, resulting in wonderful ripe fruit that was full of flavors and ideal to make great Rosé. We specially selected different vineyards and lots for our gold-label Rosé. Choosing the perfect time to pick this iconic wine is crucial to maintain its vibrancy, freshness and elegance. The fruit was carefully harvested, starting mid-September with Chardonnay, followed by Merlot, Cab Franc and Riesling, and finishing October 8 with Cabernet Sauvignon. The crop level varied from 3.5 tons to 5.0 tons per acre. None of the varieties stayed on the skins and all were gently pressed. The juice for all lots was well-settled at 50° F, followed by a cool fermentation of up to 66° F that lasted up to 16 days to total dryness. We get extra depth by leaving the wine for eight weeks *sur lie*. Some of the blending was done in the juice stage in order to marry the fruit, acidity, pH, and sugars of the different blocks and varieties. Malolactic fermentation was strictly avoided to retain the lively acidity and pure fruit character. The wine was filtered at the end of December and the final blend was made. Bottling began on February 1, 2017. Total production equaled 25,200 cases.

ANALYSES

Average Brix at Harvest	19.5-21.5 (average 21)	Titratable Acidity	5.9 g/L	Alc. by Volume	12%
pH	3.4	Residual Sugar	0.15%		

SERVING SUGGESTIONS

Serve just chilled. Enjoy this lively wine poolside or on a picnic blanket. Pair it with elegant *hors d'oeuvres*, such as smoked salmon, poached lobster, raw shellfish, beef or tuna tartare, and soft cheeses. Or serve it with main-course dishes such as roast turkey, baked ham, and roasted or grilled pork, chicken or fish.

SUGGESTED RETAIL PRICE

\$18 per bottle

WHY THIS WINE?

Wölffer Rosé is an homage to summertime in the Hamptons and to the lifestyle of founder Christian Wölffer. The fruit is harvested in waves, capturing the flavors of the component varieties at the perfect moment. Additionally, we allow our Rosé extended contact with the lees. The result is a complex Rosé with great dimension and understated elegance. Christian loved a pale dry Rosé that had nice fruit and freshness. He would be proud!