



ESTATE ROSÉ 2018

A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

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

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir.

When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

52% Merlot, 20% Chardonnay, 13% Cabernet Franc, 11% Cabernet Sauvignon, 2% Sauvignon Blanc, 1% Riesling, 1% Pinot Noir

WINEMAKER'S NOTES

Light orange/copper in color. The glass is filled with fine elegant aromas of fresh ripe pear and apples. The mouth-feel is clean and vibrant and has a wonderful playful minerality from start to finish. There is a beautiful balance between ripe fruit, fine acidity, creamy yeast notes and elegant tannins with great complexity in the mid-pallet and good finesse. The wine is deliciously dry and has a classic, lingering finish making it a perfect food companion.

TECHNICAL DATA

The 2018 growing season was a complex one: cold wet spring, followed (luckily) by a very warm summer and a warm, wet and humid fall. In these conditions, great vineyard management is of utmost importance to bring in healthy and clean fruit and Richie Pisacano and his team rose to the occasion.

Our vineyard team was able to identify the perfect picking date and execute the harvest swiftly. The rosé harvest started relatively late this year on September 27th with Chardonnay and finished relatively early on October 10th with Cabernet Sauvignon. The fruit was carefully harvested and immediately destemmed and pressed. The crop level varied from 3.5 tons to 5.0 tons per acre. The juice for all lots was well-settled at 50° Fahrenheit, followed by a healthy fermentation around 67° Fahrenheit that lasted up to 2.5 weeks 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 starting the end of December and the final blend was made in January. Bottling began on January 23th 2019. Total production equaled 25,600 cases.

ANALYSES

Average Brix at Harvest	19.2	Titratable Acidity	7.2 g/L	Alc. by Volume	12.8%
pH	3.33	Residual Sugar	0.15%		

SERVING SUGGESTIONS

Serve just chilled. Pair this wine 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...it is very versatile!

SUGGESTED RETAIL PRICE

\$18 per bottle

WHY THIS WINE?

Wölffer Rosé is an homage to summertime in the Hamptons. The fruit is harvested in waves, capturing the flavors of the 7 different component (grape 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.