



WÖLFFER ESTATE
VINEYARD

ESTATE ROSÉ 2019

A WÖLFFER ESTATE GOLD LABEL SELECTION

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

60% Merlot, 32.75% Chardonnay, 5.5% Cabernet Franc, 1% Pinot Gris, 0.5% Cabernet Sauvignon, 0.25% Vignoles

WINEMAKER'S NOTES

Shiny light copper in color. The aroma is filled with beautiful fresh fruit aromas. Fine peach, pear and some Rose petals. The Mouth-feel is elegant, fruit driven and has a lovely structure. Wonderfully subtle tannins and fine acidity provide great balance to the playful fruit. The finish has classic saline and lovely minerality. This dry Rosé is absolutely divine and has great esprit and class. It is the perfect partner to food, and it may be the best Estate Rosé we've made to date. Enjoy this Rosé over the 2020 Summer season!

WHY THIS WINE?

Wölffer Rosé was created in 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 6 different 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. Christian loved a pale-dry Rose that had nice fruit and freshness - he would be proud!

TECHNICAL DATA

The 2019 Vintage may be the greatest vintage so far. The harvest started off cold and wet, but then July was warm and only had 2 significant days of rain. August, September and October were 3 perfect months for growing grapes. All 3 had very low rain falls with nice sunny and warm days and cool nights, which produced healthy solid grapes and grape skins with fantastic aromas and ripe fruit, dark color in the reds and velvety and mature tannins. Combined with our detailed and immaculate vineyard management everything turned out perfect. The Rosé harvest was compact and intense. As all the fruit ripened it was crucial to pick quick enough to capture the fresh and vibrant fruit characters. We started on September 25th and by October 7th the Rosé fruit was done. The fruit was carefully harvested and immediately destemmed and pressed. The crop level varied from 3.5 tons to 5.5 tons per acre. The juice for all lots was well-settled at 50°F, followed by a healthy fermentation at 65°F that lasted up to 2.5 weeks to total dryness. We got extra depth by leaving the wine for ten 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 end of December and the final blend was made. Bottling started on January 27th 2020. Total production equaled 22,100 cases.

ANALYSES

Average Brix at Harvest	21.7	Titrateable Acidity	6.6 g/L	Alc. by Volume	12.8%
pH	3.31	Residual Sugar	1.5gr/Liter		

SERVING SUGGESTIONS



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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...it is very versatile!

SUGGESTED RETAIL PRICE

\$18 per bottle