



WÖLFFER ESTATE
VINEYARD

ESTATE ROSÉ 2020

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

44% Merlot, 33% Cabernet Sauvignon, 16.5% Chardonnay, 5.5% Cabernet Franc, 0.5% Riesling, 0.3% Pinot Noir, 0.2% Gewürztraminer

WINEMAKER'S NOTES

Shiny light rose in color. Elegant floral aromas with rose petals, orange, fresh melon, and ripe kiwi. The mouth-feel is light but with wonderful structure. This dry rosé is fruity and has fine minerality and acidity creating the most beautiful balance. It is pure, refreshing and savory. The finish is classic with little saline quality and a lingering fruit with some crushed minerals. This rosé is lip-smacking good and has great esprit and sophistication. It is the perfect partner to food. The 2020 vintage tops any other Estate Rosé in the history of making this wine. Summer at its best!

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. The harvest was compact and came in very smoothly. We started on September 26th and on October 11th the rosé fruit was all picked. The fruit was immediately destemmed, pressed and chilled. The crop level due to the dry year were on the smaller side and varied from 3.0 tons to 4.0 tons per acre. The juice for all lots was well-settled at 50° Fahrenheit, followed by a healthy fermentation at 65° Fahrenheit that lasted up to 2.5 weeks to total dryness. We got extra depth by leaving the wine for 8 to 10 weeks *sur lie*. Some of the blending was done in the juice stage in order to marry the 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 mid-December. Bottling started on January 22th 2021. Total production equaled 23,522 cases.

ANALYSES

Average Brix at Harvest	21.8	Titrateable Acidity	6.1 g/L	Alc. by Volume	12.8%
pH	3.4	Residual Sugar	0.5gr/Liter		

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... it is very versatile!

SUGGESTED RETAIL PRICE

\$18 per bottle

WHY THIS WINE?

Wölffer rosé is a wine 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 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 elegance. Christian loved a pale, dry rosé that had nice fruit and freshness - he would be proud of the 2020 vintage!

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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