



WÖLFFER ESTATE
VINEYARD

ESTATE ROSÉ 2022

A WÖLFFER ESTATE 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

69% Merlot, 18% Cabernet Franc, 6% Chardonnay, 3 Cabernet Sauvignon, 2% Pinot Noir, 1% Pinot Gris, 1% Riesling

WINEMAKER'S NOTES

Shiny light copper rose color. Beautiful, clean and elegant floral aromas with fine pear and ripe honeydew melon fruit. The mouthfeel is playful and well balanced. The wine is dry with lovely fruit notes apple, ripe gooseberries and fresh peaches all wrapped in classic minerality giving great finesse. There is a good vibrant structure and a refreshing acidity right from the start all the way leading to the long and savory finish. This rosé is flavorsome and a versatile partner to an array of dishes.

TECHNICAL DATA

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulted in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit homogeneously. Harvest swiftly came, only interrupted by a welcomed rain at the beginning of October. The unpicked fruit had already developed nicely, absent of all disease, with juice that was high in sugar, fresh with intensity and depth. It was key to find the perfect time to pick each variety and immediately process it. The rosé Harvest was smooth and efficient this year. We started early, on September 10th and on October 7th the last rosé fruit was picked. The grapes were immediately destemmed, pressed and chilled. The crop levels were lower than normal resulting in great intensity. The juice for all lots was well-settled at 50°F, followed by a healthy fermentation at 65°F that lasted around 2 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 to balance 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 December and the final blend was made. Bottling started on January 24th 2023, resulting in 19,425 cases.

ANALYSIS

Average Brix at Harvest	21.1	Titrateable Acidity	6.7 g/L	Alc. by Volume	12.5%
pH	3.14	Residual Sugar	0.5gr/Liter		

SERVING SUGGESTIONS

Serve 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

\$19.00 per bottle

WHY THIS WINE?

This Wölffer rosé marks the 31th rosé that winemaker Roman Roth has crafted. It 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 different grape varieties each picked 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 fruit and freshness and we believe he would be proud of it.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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