



WÖLFFER ESTATE
VINEYARD

ESTATE ROSÉ 2023

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

59% Merlot, 15% Cabernet Franc, 12% Chardonnay, 5% Malbec, 4 Cabernet Sauvignon, 3% Semillon, 2% Trebbiano

WINEMAKER'S NOTES

Reflective medium cooper rose in color. Fine floral and light tropical fruit aromas with hints of fresh apples fill the glass. The mouthfeel is lively and forward with lovely creamy texture and fine yeast characters but also playful with nice acidity and good minerality and a classic soft sealine quality. The wine is pure and elegant, we have captured the fresh Atlantic Sea breeze that is balanced by lovely fruit and fine lees flavors on the long refreshing finish. This rosé will be a versatile partner to an array of dishes and fun to sip on its own.

WHY THIS WINE?

This Wölffer rosé marks the 32nd 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.

TECHNICAL DATA

In 2023, our journey began with a cool front, shielded by our maritime haven from a Northeast-wide spring frost. Subsequent warmth accelerated growth and ripening, while autumn's mix of sun, rain, and temperature variations unfolded gracefully. We were fortunate to dodge major hurricanes, and meticulous vineyard management, coupled with patience, yielded exquisite fruit. Careful timing in harvesting and strategic leaf removal ensured uniform ripening, minimizing undesirable elements and green pyrazines, enhancing flavor purity. The Harvest was smooth and efficient and started late on September 26th and was finished by October 14th. The grapes were immediately destemmed, pressed, and chilled. The crop levels were normal resulting in nice flavors. The juice for all lots was well-settled at 40°F, followed by a very slow and controlled fermentation at 62°F that lasted around 7 weeks. We also left the wine for a total of 11 weeks on the lees (sue lie) for additional complexity and structure. Some of the blending was done in the juice stage to balance the acidity, pH and sugars of the different blocks and varieties. The Rose underwent 20% Malolactic fermentation to add additional creamy notes to the lively, fruit character. The wine was filtered at the end of December and the final blend was made. Bottling started on January 26th, 2024, resulting in 18,200 cases.

ANALYSIS

Average Brix at Harvest	20.3	Titrateable Acidity	6.4 g/L	Alc. by Volume	12.6%
pH	3.4	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

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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