



WÖLFFER ESTATE
VINEYARD

ESTATE ROSÉ 2024

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

63% Merlot, 11% Cabernet Franc, 10% Chardonnay, 5% Cabernet Sauvignon, 4.5% Pinot Meunier, 4% Riesling, 2.5% Trebbiano

WINEMAKER'S NOTES

A radiant medium copper hue sets the stage for this elegant rosé. The nose is filled with classic floral aromas of honeysuckle and violets, complemented by ripe fresh fruit and a delicate hint of creamy yeast. On the palate, vibrant acidity and beautifully concentrated fruit create a refreshing yet generous mouthfeel, balanced by fine tannins and a touch of minerality. Dry and expressive, it offers an invigorating experience with a long, savory finish that lingers effortlessly. Perfect for summer sipping and a versatile pairing with food, this wine is a stunning reflection of the 2024 vintage, a true winemaker's dream and a glimpse of the exceptional wines still to come.

WHY THIS WINE?

This Wölffer rosé marks the 33rd 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. 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

The 2024 vintage will go into the history books as the vintage of the century on Long Island. What started of cool and wet with a never-before-seen spring frost on April 26th, which reduced crops in the Chardonnay and Cabernet Franc, turned into the warmest year in recorded history combined with a spectacular 3 month long, sunny end to harvest without any humidity and rainfall. This resulted in the incredible clean and concentrated fruit of the highest order. These ideal conditions made for a smooth and easy Rose harvest that started on September 17th and ended on October 13th. The grapes were immediately destemmed, pressed, and chilled. 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 3 weeks. We left the wine for about 12 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 wine fermented dry and Malolactic fermentation was avoided to protect the fresh and fruity flavors. It was filtered at the end of December and the final blend was made. Bottling started mid-January 2025 resulting in 18,500 cases.

ANALYSIS

| | | | | | |
|-------------------------|------|---------------------|-------------|----------------|-------|
| Average Brix at Harvest | 21.6 | Titrateable Acidity | 6.4 g/L | Alc. by Volume | 12.6% |
| pH | 3.4 | Residual Sugar | 0.4gr/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
WWW.WOLFFER.COM