



ESTATE SAUVIGNON BLANC 2017

A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

100% Sauvignon Blanc from three different blocks

WINEMAKER'S NOTES

Shiny and pale yellow in color. Delicate, fresh and vibrant fruit aromas such as crisp green apple and green papaya fill the glass as well as beautiful floral notes. The mouth-feel is pure and focused with fine ripe fruit, playful acidity and wonderful minerality. This is a pure and classic Sauvignon Blanc that is balanced, ripe yet fresh and has a long finish. It is a perfect wine to pair with food, especially oysters.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall ideal for ripening fruit and bringing forth elegant fruit driven wines with good acidity and concentration. The extra vineyard care especially paid off, rewarding us with wonderful grapes.

The grapes were hand-picked on October 6th and 10th 2017. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and maximize ripening. The grapes were gently pressed, and the juice was chilled down to 50° F, well-settled and cool-fermented at 65° F in stainless steel tanks to complete dryness. After one week, the young wine was racked, blended and aged on the fine lees for 2 more months, then filtered. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. The wine was bottled on January 26th 2018, producing 1,855 cases.

ANALYSIS

Average Brix at Harvest	21.2	Titrateable Acidity	6.48 g/L
pH	3.34	Residual Sugar	0.16%
Alc. by Volume	13.0%		

SERVING SUGGESTIONS

Serve chilled. Pair this crisp and elegant wine with raw oysters and clams; fresh, soft cheeses; beet pasta, flavorful salads, and any fish or white meat dishes.

SUGGESTED RETAIL PRICE

WHY THIS WINE?

Sauvignon Blanc is one of the varieties most suitable to grow on Long Island. The special dynamic between the abundance of intense sun and our cooling maritime sea breeze provide a setting to make fantastic Sauvignon Blanc's with distinct mineral character and ripe fruit. Reach for it at the raw bar or enjoy its fruit-forward flavors on its own. Winemaker Roman Roth says, "This is the perfect lunch wine in the summer. Crisp, refreshing and lip-smacking good!"



WÖLFFER ESTATE
VINEYARD

\$22 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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