



ESTATE SAUVIGNON BLANC 2018

A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

Appellation: Long Island, 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

95% Sauvignon Blanc, 3% Chardonnay, 2% Pinot Gris.

WINEMAKER'S NOTES

Shiny, pale yellow in color. Vibrant, fresh green aromas of kiwi and crisp apple fill the glass backed up with notes of crushed stone and flint. The mouth-feel is fruit driven, with wonderful creamy notes, crisp acidity and fine minerality. The finish is classic and tight with nice balance and quintessential grassy Sauvignon Blanc characteristics. It is a perfect wine to pair with food, especially Long Island Oysters!

TECHNICAL DATA

The 2018 growing season was a complex one: cold wet spring, followed (luckily) by a very warm summer and a warm, wet and humid fall. In these conditions, great vineyard management is of utmost importance to bring in healthy and clean fruit and Richie Pisacano and his team rose to the occasion.

The grapes were hand-picked on October 7th and 10th 2018. 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. The grapes were gently pressed, and the juice was chilled down to 50° F, well-settled, and then cool-fermented at 65° F in stainless steel tanks to complete dryness. After two weeks, 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. It was bottled on February 23rd 2019, producing 1,835 cases.

ANALYSES

Brix at Harvest	21.2	Titrateable Acidity	6.73 gr/L	pH	3.34
Alc. by Volume	12.9%	Residual Sugar	2 gr/L		

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

\$22 per bottle

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 tempering maritime sea breeze set the stage for a fantastic Sauvignon Blanc with distinct mineral character and ripe fruit.