



WÖLFFER ESTATE
VINEYARD

ESTATE SAUVIGNON BLANC 2020
A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

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

100% Sauvignon Blanc

WINEMAKER'S NOTES

Very light, shiny pale yellow with a green hue in color. The aroma is filled with a beautiful floral parfum of ripe fruit, kiwi and gooseberries. The mouth-feel is crisp and focused with good a concentration of pure ripe fruit and great minerality. The finish is classic, dry, crisp and flinty with nice honey suckle fruit. It is a perfect wine to go with seafood, especially oysters!

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. The grapes were hand-picked on September 28th 2020. 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 followed by a cool-fermented at 65° F in stainless steel tanks to complete dryness. After two weeks, the young wine was racked and aged on the fine lees for 3 more months, then blended and filtered. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. It was bottled on January 11th 2021, producing 1,822 cases.

ANALYSIS

Brix at Harvest	21.3	Titrateable Acidity	6.6 g/L
pH	3.2	Residual Sugar	0.5gr/Ltr
Alc. by Volume	12.9%		

SERVING SUGGESTIONS

Serve chilled. Pair this crisp and elegant wine with raw oysters and clams, fresh, soft cheeses, beets, pasta and other flavorful salads, and any fish and 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 cooling maritime sea breeze provides the setting to make fantastic Sauvignon Blancs with distinct mineral character and ripe fruit. With our abundance of seafood on the East End, it is the perfect wine to reach for at the raw bar or to enjoy its fruit-forward flavors on its own. Winemaker Roman Roth says, "This is the ideal lunch wine in the summer. Crisp, thirst-quenching and refreshingly good!"