



WÖLFFER ESTATE  
VINEYARD  
**SAUVIGNON BLANC 2021**  
A WÖLFFER GOLD LABEL WINE

#### 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

The color is pale yellow with a light shine. The Aroma is delicate with fine lime zest, honeysuckle, kiwi and some sweet Thai basil. The mouth-feel is elegant, well balanced and dry with a lovely mineral core and pure green gooseberry fruitiness. It is a perfect wine to go with sea food, especially oysters!

#### TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. Leaf removal was completed in the fruit zone during the growing season to ensure that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit. The grapes were hand-picked starting on September 21<sup>st</sup>, 2021 and were gently pressed before the juice was chilled down to 50° F, well-settled 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 2 more months. After careful tasting trials, the wine was blended and filtered. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. It was bottled on January 12<sup>th</sup>, 2022 producing 3,960cs cases.

#### ANALYSIS

Brix at Harvest	19.9 and 21.7	Titrateable Acidity	6.39 g/L
pH	3.35	Residual Sugar	0.5 g/L
Alc. by Volume	12.7%		

#### SERVING SUGGESTIONS

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

#### SUGGESTED RETAIL PRICE

\$24.00 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 a setting to make fantastic Sauvignon Blancs with distinct mineral character and elegant fruit. With our abundance of seafood on the East End it is perfect to reach for it at the raw bar or enjoy its crisp flavors on its own. Winemaker Roman Roth says, "This is the ideal lunch wine in the summer. Vibrant and refreshingly good!"