



WÖLFFER ESTATE
VINEYARD

SAUVIGNON BLANC 2022

A WÖLFFER ESTATE 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

The color is pale yellow with a light shine. The glass is filled with beautiful lime, gooseberries, green apples and lovely floral aromas. The mouth-feel is crisp and vibrant with amazing minerality and nice acidity, all well-balanced by clean pure fruit. The wine is dry and has a nice skin character giving extra depth. The finish is playful yet elegant making it the perfect wine to go with sea food especially Oysters!

TECHNICAL DATA

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulted in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. 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 homogeneously. Harvest swiftly came, only interrupted by a welcomed rain at the beginning of October. The unpicked fruit had already developed nicely, absent of all disease, with juice that was high in sugar, fresh with intensity and depth. It was key to find the perfect time to pick each variety and immediately process it. The grapes got hand-picked starting on September 26th 2022, were gently pressed and the juice was chilled down to 50° F, well-settled and followed by a cool-fermented at 63°F in stainless steel tanks to complete dryness. After two weeks, the young wine was racked and aged on the fine lees for 2.5 more months. After careful tasting trials we made the blend and filtered the wine. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. It was bottled on January 17th 2023, producing 2,929cs cases.

ANALYSIS

Brix at Harvest	20.5 to 22.9	Titrateable Acidity	5.95 g/L
pH	3.2	Residual Sugar	0.5gr/Ltr
Alc. by Volume	12.7%		

SERVING SUGGESTIONS

Serve chilled. Pair this crisp and elegant wine with raw oysters and clams; sevicehe, 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 Blanc's 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, refreshing and lip-smacking good!"