



## ESTATE TREBBIANO 2018

### A WÖLFFER ESTATE GOLD LABEL SELECTION

#### REGION

*Appellation: The Hamptons, Long Island*

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.

#### GRAPES

83% Trebbiano Toscano, 11% Chardonnay and 6% Sauvignon Blanc

#### WINEMAKER'S NOTES

Shiny, pale golden color. The aroma is wonderful: fruit driven and floral with honeysuckle, a hint of lime, and bright flintiness. The mouth-feel is vibrant and fresh with nice, clean stone fruit characters, fine hints of marzipan and lively acidity. The finish is light, bright, and elegant, just waiting to be served alongside Long Island oysters and other sea food!

#### 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.

Right after flowering, early in the season, we removed 100% of the leaves around the fruit zone, ensuring that every cluster was exposed to sunlight and ripened very well. Through meticulous vineyard work (and because Trebbiano is so well suited for our climate) we were able to hang the fruit till October 24th before carefully hand-harvesting perfectly clean and healthy ripe clusters. They were softly pressed, the juice chilled to 50°F, then well-settled and cool-fermented at 64°F in stainless steel for 11 days to dryness. The young wine was racked then aged on the fine lees for 5 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. After extensive blending trials, Sauvignon Blanc and Chardonnay was added to give the wine additional balance and aroma. The wine was filtered and bottled on March 26th with screwcap closure. Only 351 cases were made.

#### ANALYSES

Brix at Harvest	18.0	Titrateable Acidity	7.9 g/L	pH	3.3
Alc. by Volume	13.0%	Residual Sugar	0.4 g/L		

#### SERVING SUGGESTIONS

Serve chilled. Pair this light white with Long Island oysters and other shell fish, chèvre or other fresh or soft-rind cheeses, with grilled or roasted fish or white meats, or even with spicy Asian dishes. Though vinaigrette-dressed salads can be hard to pair with wine, this unique white is your answer—it's a beautiful match..

#### SUGGESTED RETAIL PRICE

\$24 per bottle

#### WHY THIS WINE?

Trebbiano, the ubiquitous Italian grape, is extremely well suited for our growing conditions here on the East End. Our Trebbiano is a delightful, food-friendly white that is light and refreshing with amazing aromas. Perfect to accompany fresh fare or to sip on its own. We take this variety very seriously and the results show our deliberate effort.