



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER ROSÉ 2020
ROSÉ TABLE WINE

REGION

Appellation: Mendoza, Argentina. Produced and bottled by Dominio del Plata.
Wölffer Estate Vineyard co-owner Marc Wölffer owns 85 acres of vines in Mendoza, in the district of Alto Agrelo-Lujan de Cuyo at the base of the Andes, altitude 4,100 feet. Under the direction of Wölffer Estate and with the help of Susanna Balbo and her fantastic team, the vineyard is sustainably farmed. With an average of more than 300 sunny days a year, the arid, cool climate and sandy loam soil are ideal for achieving the balance, ripeness and lively acidity that are the hallmarks of Wölffer's signature style: European elegance paired with the distinct typicity of the fruit's terroir.

GRAPES

Region - Mendoza Jujan de Cuyo, and Valle de Uco
33% Malbec, 31% Pinot Noir, 9.5% Chenin Blanc, 9% Cabernet Sauvignon, 7.5% Torrontes, 5.5% Semillon, 3% Bonarda, and 1.5% Syrah

WINEMAKER'S NOTES

Gorgeous light rose petal in color. Stunning fruit aromas fill the glass with lovely floral notes and hints of fresh kiwi, white peaches and a nice whiff of fresh cut grass. The mouth-feel is refreshing and vibrant with amazing balance between the nice clean fruit, the crisp and elegant acidity and the classic minerality. There is a seamless elegance from start to finish and good intensity. The long finish is dry yet playful and immersed with more minerality. It is an amazingly versatile partner to pair with food or just sip and enjoy on its own.

WHY THIS WINE?

The two goals of creating Finca Wölffer Rosé were to bring our distinctly deliberate approach to making sophisticated and elegant Rosé to Argentina and to fulfill a dream of founder Christian Wölffer, to make wine from the land he loved. It is an expression of Hamptons esprit, but from the mountains of Argentina; a Rosé with "altitude." We are pleased to share this wine with you. "Esto es un rosado de Argentina no tiene igual."

TECHNICAL DATA

2020 was a dry and hot year, making this a classic vintage. The season started two weeks earlier on average and ended three weeks earlier than usual. In warm years like this one, we call it a "fruit year" because of the different types of fruit that stand out, including red or dark berries that are very expressive. Roman would go as far to say extroverted, depending on the variety and the vineyard location. Due to this pandemic, the 2020 harvest will be remembered for years to come!

We deliberately selected the different varieties and vineyard sites to complement our own Malbec plantings and no bleeding/saignée juice was used. The specific lots were hand-picked starting in mid-February and finished mid-March 2020. Destemming, crushing and pressing were done gently to preserve the fresh qualities of the fruit, and the juice was chilled and well-settled. Fermentation was slow, done at 63° Fahrenheit in small stainless-steel tanks. Once dry, the young wine was raked of the whole lees and stayed on fine lees for about 2.5 month. Extensive blending trials commenced the first week in May (with travel bands, this was conducted by sending samples to the winery in the Hamptons), and the final blend was composed, filtered and, finally bottled with screwcaps in July 2020. 13,400 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	21.1	Titrateable Acidity	5.82 g/L	Alc. by Volume	12%
pH	3.29	Residual Sugar	1.8 g/L		

SERVING SUGGESTION



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VINEYARD

Serve chilled with summer barbecue, fish or shellfish. Great with Turkey or Veal, or just sip it by the pool and imagine the cool Andes breeze...

SUGGESTED RETAIL PRICE

\$17 per bottle