



# THE GRAPES OF ROTH DRY RIESLING 2018

## BY WÖLFFER ESTATE

### REGION

*Appellation: Long Island, New York*

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. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

### GRAPES

100% Riesling grapes sourced from Ospreys Dominion and the former Peconic Bay Vineyard on the North Fork of Long Island.

### WINEMAKER'S NOTES

Light and shiny golden in color, this wine has beautiful floral aromas with ripe peach, lychee and a classic slate notes. The mouth-feel has good concentration and fruity with juicy ripe apple and pear. There is a beautiful balance with lively acidity and great minerality. The finish is elegant and dry with clean, rich fruit and lovely chalkiness making this Riesling a perfect pairing with 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.

The grapes were carefully handpicked on September 24, 2018, de-stemmed, crushed then gently pressed. The juice was well settled, followed by a slow, stainless steel-fermentation at a maximum of 65° F lasting 18 days. The wine stayed and matured for almost 5.5 month on the fine lees. The wine was filtered end at the end of March 2019 and bottled resulting in 339 cases of 750ml bottles.

### ANALYSES

Brix at Harvest	16.8	Titrateable Acidity	8.4 gr/L	pH	3.05
Alc. by Volume	11.6%	Residual Sugar	6.5 gr/L		

### SERVING SUGGESTIONS

Serve cool, but not ice cold. Pair this vivacious Riesling with buttery shellfish, rich and earthy soups, cream-sauced chicken or mushroom dishes, spicy Asian dishes and aged cheeses.

### SUGGESTED RETAIL PRICE

\$26 per bottle

### WHY THIS WINE?

The Grapes of Roth is Wölffer Estate winemaker Roman Roth's private label and is now sold among the premium wines of the Wölffer portfolio. This dry Riesling is made in a traditional style, true to Roman's roots. With its lively acidity and hint of sweetness, this surprisingly versatile dry wine makes a palate-pleasing pairing with rich dishes and can happily meet the spicy flavors in any Latin or Asian dishes.