



# THE GRAPES OF ROTH MERLOT 2016

## 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% Merlot from Sam McCullough Vineyard and Leslie Alexander Vineyard

### WINEMAKER'S NOTES

Dark red brick in color, the aroma of this wine is ripe and subtle with blackberry fruit and prune as well as hints of mushroom and fine toasted sandalwood. The mouth-feel is rich and lush with lovely intensity and great balance. Wonderful dark cherry fruit with well integrated oak, classic graphite and great minerality is complimented by a finish that is very savory and elegant with great length. This is a stunning and graceful Merlot that is the perfect partner with food with a tremendous aging potential.

### TECHNICAL DATA

The first six months of the 2016 growing season were amongst the driest in Long Islands recorded history, resulting in small berries with great intensity and concentration. October was rainy, but there was no negative impact on the early ripening Merlot. After a long hang time we carefully hand harvest on October 14th.

The ripe Merlot grapes were handled gently and underwent meticulous selection on our sorting table; the grapes were destemmed but not crushed. The Merlot fermented in stainless steel tanks and the fermentation went up to 89°F. The cap management was done via pump-over three times a day. We did a long total maceration of 28 days, after which the grapes were gently transferred and pressed, separating the press fraction. After just 7 days of settling, the wine was moved into French oak barriques (33% new, 33% one year old and 33% two years old). Malolactic fermentation finished 100% and the wine was carefully racked a total of only three times during the maturation time, which lasted for 20.5 months. The wine was bottled unfiltered and unfinned on August 17, 2018, resulting in only 278 cases 750 ml bottles.

### ANALYSES

Brix at Harvest	21.2	Titrateable Acidity	4.66 gr/L	pH	3.7
Alc. by Volume	13.5%				

### SERVING SUGGESTIONS

This is a wine to be aged, gaining nuance over time. Serve just at room temperature. Pair this merlot with dishes you might think of for big, bold wines such as steak, cassoulet, duck and decadent dark chocolate desserts.

### SUGGESTED RETAIL PRICE

\$48 per bottle

### WHY THIS WINE?

The Grapes of Roth is winemaker Roman Roth's private label and has become one of the most premium wines in the Wölffer portfolio. Merlot is one of Long Island's signature varietals and The Grapes of Roth Merlot is one of the highest awarded wines on the East Coast. Merlot ripens perfectly in our climate, gaining a complexity that can stand up to the best wines in the world.