



WÖLFFER ESTATE  
VINEYARD

## GEWÜRZTRAMINER 2022 A WÖLFFER ESTATE CELLAR SERIES WINE

### 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

98% Gewürztraminer, 2% Tocai Friulano

### WINEMAKER'S NOTES

Shiny light gold in color. Stunning floral aromas fill the glass with notes of pure, ripe peach and lychee fruit with a hint of green cantaloupe. The mouth-feel is rich with ripe and unctuous fruit backed by lovely "golden" skin tannins that provide great balance.

There is just the perfect amount of acidity to give liveliness and freshness without interrupting the seamless velvety lush fruit character from the start to the long, beautiful finish. The great concentration and purity of this wine will ensure amazing longevity and make it a perfect partner to pair with spicy dishes or foods that have big bold flavors.

### WHY THIS WINE?

Winemaker Roman Roth shares, "Gewürztraminer is one of my favorite grape varieties. I may have inherited this love from my mother or from making many fine examples in my homeland, Germany. It can make some of the most fragrant and potent wines in the world, but my preferred style is to make a very rich yet well-balanced dry version."

### TECHNICAL DATA

2022 stands out as one of the exceptional vintages on Long Island. The season began with a cool, dry, and gradual spring, followed by continued dry conditions and a wonderfully warm, sunny summer. This weather pattern produced very small berries, resulting in an ideal skin-to-juice ratio and pristine fruit quality. July and September were particularly dry and spectacular, allowing the fruit to develop excellent concentration and fantastic flavors with minimal disease pressure. To ensure optimal ripening, we removed all leaves around the fruit zone early in the season, right after flowering, to give each cluster ample sunlight exposure. With the heat, we exercised patience, not rushing the harvest and giving the grapes extra hang time. The beautiful, ripe grapes were carefully handpicked on September 24, 2022. After harvesting, the grapes were gently pressed, and the juice was chilled to 50°F. It was well-settled and underwent a cool fermentation at 63°F in stainless steel tanks, fermenting to complete dryness. After 17 days, the young wine was then racked and aged on fine lees for four months before being filtered. Malolactic fermentation was entirely avoided to maintain the wine's vibrant aroma, fruit-forward character, and naturally soft acidity.

### ANALYSIS

Average Brix at Harvest	22.5	Titrateable Acidity	5.3 g/L
pH	3.53	Residual Sugar	1gr/Ltr
Alc. by Volume	13.8%		

### SERVING SUGGESTIONS

Serve chilled. Pair this aromatic and elegant wine with bold flavored dishes like choucroute, couscous, curries, dried cheeses, and strong flavored pastas or salads.

### SUGGESTED RETAIL PRICE

\$27.00 per bottle