



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH DRY RIESLING 2015

BY WÖLFFER ESTATE

REGION

Appellation: Long Island, NY. Produced and bottled in Sagaponack, NY.

Under the meticulous care of Winemaker Roman Roth, 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*.

GRAPES

100% Riesling grapes sourced from the former Peconic Bay Winery vineyard in Cutchogue; and Reilly Vineyards on the North Fork of Long Island.

WHY THIS WINE?

The Grapes of Roth is 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 wine makes a palate-pleasing pairing.

WINEMAKER'S NOTES

Pale golden in color. Floral perfume aromas and lots of ripe fruit – white peaches, honeydew, honeysuckle and fine flintiness fill the glass. The mouth-feel is rich and focused; lush fruit is balanced by great acidity and minerality. There is a touch of residual sugar and fine creamy lees notes, with a classic flinty finish.

TECHNICAL DATA

2015 was a fantastic growing season on Long Island--blessed with abundant sunshine, cool nights and the least rainfall on record. This made for healthy, aromatic and concentrated fruit, ideal to make great wines. With the abundance of sun, the fruit ripened wonderfully and was carefully handpicked on Sept. 9. The grapes were de-stemmed, crushed then gently pressed. The juice was well settled, and a slow stainless steel-fermentation followed at a maximum of 64° F for 19 days. The wine stayed for two months on the whole lees and matured an additional four months on the fine lees. A sweet reserve was made from the same juice and added to bring forward a natural fruitiness. The wine was filtered and bottled on June 10, 2016. Only 532 cases of 750ml bottles were produced.

ANALYSIS

Brix at Harvest	19.1	Titrateable Acidity	7.0
pH	3.22	Residual Sugar	11.0 g/L
Alc. by Volume	11.5%		

SERVING SUGGESTIONS

Serve cool, 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.