



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH DRY RIESLING 2017

BY WÖLFFER ESTATE VINEYARD

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Technical Director Roman Roth. 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.

GRAPES

100% Riesling grapes sourced from Osprey's Dominion and Martha Clara Vineyards on the North Fork of Long Island.

WINEMAKER'S NOTES

Pale, shiny gold in color with floral aromas of pear and honeysuckle, hints of lime and flintiness. The mouth-feel is elegant with vibrant acidity that is balanced by subtle stone fruit. This is a classic dry Riesling with fine yeast notes and good concentration. The finish is mineral driven with a classic fruit character that lingers on and on.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall, ideal for ripening grapes and bringing forth elegant fruit driven wines with good acidity and concentration. The extra care in the vineyard paid off as we were rewarded us with wonderful grapes.

The grapes were carefully handpicked on September 29, 2017, de-stemmed, crushed then gently pressed. The juice was well settled after which we began a slow (21 days) stainless steel-fermentation at a maximum of 66° F. The wine remained on the fine lees for almost 9 months. The wine was filtered at the end of June 2018 and bottled on July 3rd resulting in 537 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	17.9	Titrateable Acidity	7.0
pH	3.21	Residual Sugar	3.0 g/L
Alc. by Volume	11.7%		

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.

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 heavy, creamy foods and can happily meet the spicy flavors in a range of Asian dishes.