



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH DRY RIESLING 2019

BY WÖLFFER ESTATE

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York. Under the meticulous care of Winemaker/Technical Director 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 Ospreys Dominion and the former Peconic Bay Vineyard on the North Fork of Long Island.

WINEMAKER'S NOTES

This wine is light shiny yellow/gold in color. The aroma is fruit driven and floral with some ripe kiwi and fine honey notes. The mouth-feel is elegant and fruity with good concentration and depth. There is a great contrast between the pure fruit and the nice acidity with wonderful undertones of minerality and fine golden grape skin characters. This classic Riesling is dry and has a long playful finish that is focused and fruity. This wine will pair perfectly with a variety of foods and will age very well for many years to come.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. After a long and sunny hangtime the grapes were carefully handpicked on October 1st 2019. The grapes were de-stemmed, crushed then gently pressed. The juice was very well settled and carefully racked, followed by a slow stainless steel-fermentation at a maximum of 63°F lasting 31 days. The wine stayed and matured for 5 months on the fine lees, was filtered on March 11th and bottled March 16th 2020, resulting in 645 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	19.5	Titrateable Acidity	7.9 g/L	Alc. by Volume	12.1%
pH	3.1	Residual Sugar	4.0 g/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 sold among the premium wines of the Wölffer portfolio. Riesling is one of the greatest wines in the world. This wine has lively acidity and a hint of sweetness, while also being surprisingly versatile. It is a dry wine that makes a palate-pleasing pairing with rich dishes and can happily meet the spicy flavors in any Latin or Asian dishes.