



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH DRY RIESLING 2020

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 shiny gold in color. Beautiful pure aromas of honey suckle, cantaloupe and dried flowers fill the glass. The mouth-feel is vibrant with great focus, full of fresh fruit, kiwi and pear with a lovely creamy and rich midpalate but kept fresh by crisp acidity and great minerality. There is great concentration and texture, and this bone-dry Riesling shows great balance and length. The long playful finish is very satisfying. This wine will pair perfectly with a variety of foods and will age very well for many years to come.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. The grapes were carefully handpicked on September 27th and October 1st 2020. 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 30 days. The wine stayed and matured for 5 months on the fine lees, was filtered beginning of March and bottled March 12th 2021, resulting in 675 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	17.5	Titrateable Acidity	8.5 g/L	Alc. by Volume	11.8%
pH	3.08	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. "I grew up with lots of sweet Rieslings, but the best were always trocken (dry)," shares Roman Roth. This dry Riesling has lively acidity and is also extremely versatile. It is a wine that makes a palate-pleasing pairing with rich dishes and can happily meet the spicy flavors in any Latin or Asian dishes.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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