



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH MERLOT 2013

BY WÖLFFER ESTATE

REGION

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

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

83% Merlot and 17% Cabernet Sauvignon grown by Sam McCullough and Leslie Alexander Vineyard.

WINEMAKER'S NOTES

Dark brick, almost black in color. The aroma is complex with powerful dark cassis and ripe blueberry, perfectly integrated fine toasted oak, and fine leather. The mouth-feel is wonderful, filled with ripe fruit and soft lush tannins, giving it layers of texture. There is a seamless intensity and concentration from start to finish with round and ripe dark fruit notes and hints of dark chocolate with perfect balance. The finish goes on and on with classic prune and elegant graphite notes. This wine has longevity and one will want to see the development of this gem of a wine.

WHY THIS WINE?

The Grapes of Roth is Roman Roth's private label and is now among the premium wines of the Wölffer portfolio. Merlot is one of Long Island's signature varietals. In special years, Cabernet Sauvignon can ripen perfectly and add complexity and layers. 2013 was the dream vintage and we created a special Merlot-based blend that showcases the grape's best potential. Roth says, "Merlot, when done well, is one of the great red wines in the world!"

TECHNICAL DATA

2013 was an epic growing season. It was the most amazing year we've seen and can be compared to the greatest vintages ever produced. A sunny and hot start of summer was topped by a moderate, but sunny and completely rainless, end of summer and fall (one of the driest on record). This absence of rain produced the healthiest and most concentrated and amazing fruit. The lush Merlot grapes were carefully hand-harvested on October 21 and the ripe Cabernet Sauvignon on October 29. The grapes underwent further selection on our sorting table, and were destemmed but not crushed. The Merlot fermented in stainless steel and the Cabernet Sauvignon in 1.5 ton open bins. The fermentations went up to 90°F and the cap management was done via pump-over and punch down three times a day. The total maceration lasted 24 days, after which the grapes were gently transferred and pressed, separating the press fraction. Following eight days of lees settling, the wine was moved into French oak barriques--33% new, 33% one year old and 33% two years old. Malolactic fermentation finished 100% and the wine was carefully racked a total of four times during the maturation time, which lasted for 21 months. The wine was bottled unfiltered and un-fined on August 13, 2015, resulting in only 329 cases 750 ml bottles and 1cs of Magnums.

ANALYSIS

Merlot

Average Brix at Harvest	23.6	Titrateable Acidity	4.44 g/L	pH	3.75
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Cabernet Sauvignon

Brix at Harvest	23.5	Titrateable Acidity	7.4 g/L	pH	3.56
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Alc. by Volume 13.5%

SERVING SUGGESTIONS

Serve just above room temperature. Pair this Merlot with dishes you might think of for big, bold wines: steak, cassoulet, and decadent dark chocolate desserts.