



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH MERLOT 2015

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/Partner Roman Roth and Vineyard Manager Rich Pisacano. 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% Merlot grown by Sam at his McCullough Vineyard.

WINEMAKER'S NOTES

Dark purple almost black in color. The nose is loaded with rich ripe fruit notes including cassis, prunes and dried fig, backed by fine licorice, warm tar and fine toasted sandalwood.

The mouth-feel is huge. A powerful statement of concentrated fruit with big ripe and velvet tannins and wonderfully integrated toasted French oak. The wine has a fantastic structure and balance with great minerality and grip. The finish is long and elegant with an almost oil-like fruitiness, fine earth notes, mushroom, toasted oak and leather. This is a big wine with a very classic feel to it that follows in the footsteps of the best Grapes of Roth Merlots. It has a huge aging potential and is the perfect companion to food.

TECHNICAL DATA

2015 was a fantastic growing season on Long Island blessed with abundant sunshine, cool nights and the least rainfall on record. It was absolutely perfect to grow healthy, aromatic and very concentrated fruit, ideal to make a huge but elegant Merlot.

The perfectly ripe Merlot grapes were carefully hand-harvested on October 22nd (see the dream numbers below!). The grapes underwent a further selection on our sorting table, and were destemmed but not crushed. The Merlot fermented in stainless steel and the fermentation went up to 89°F. The cap management was done via pump-over three times a day. The total maceration lasted 21 days, after which the grapes were gently transferred and pressed, separating the press fraction. After 13 days of 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 only four times during the maturation time, which lasted for 20 months. The wine was bottled unfiltered and unfinned on August 4, 2018, resulting in only 266 cases 750 ml bottles.

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 and The Grapes of Roth Merlot is one of the highest awarded wines on the East Coast. Merlot ripens perfectly in our climate and our soils, reaching complexity and layers that can stand up to the best in the world.



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ANALYSIS

Brix at Harvest	23.12	Titratable Acidity	3.56 g/L	pH	3.79		
	22.0	Titratable Acidity			4.1 g/L	pH	3
Alc. by Volume	13.5%						

SERVING SUGGESTIONS

This is a wine to be aged. It has a huge maturation curve ahead and will become more nuanced over time. Serve just at room temperature. Pair this merlot with dishes you might think of for big, bold wines: steak, cassoulet, Duck and decadent dark chocolate desserts.