



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH MERLOT 2017

BY WÖLFFER ESTATE

REGION

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

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

98% Merlot grown by Sam at his McCullough Vineyard and 2% Cabernet Sauvignon grown at Pellegrini Vineyard

WINEMAKER'S NOTES

Dark red brick in color. Elegant aromas of cassis and fine toasted sandalwood fill the glass. The mouth-feel is rich and concentrated, yet balanced with wonderful fruit of plumbs, prunes and amazing minerality. The finish has layers of ripe tannins and nicely toasted oak with fine classic earthiness, leather and iodine notes. The fruit and alcohol provide great length and make this a very special Merlot that possesses great aging potential and is the perfect partner with food.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall ideal to ripen fruit and bring forth elegant fruit driven wines with good acidity and concentration. Especially paying attention to all the extra little details in the vineyard paid off and rewarded us with wonderful ripe grapes. After a long hang time we carefully hand harvest on October 20th. The ripe Merlot grapes were handled gently and underwent a meticulous 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. We did an extended maceration of 21 days, after which the grapes were gently transferred and pressed, separating the press fraction. After 17 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 three times during the maturation time, which lasted for 20 months. Topping of the barriques was done with Cabernet Sauvignon. The wine was bottled unfiltered and unfined on August 8, 2019, resulting in only 340 cases 750 ml bottles and 12 Magnum bottles.

ANALYSIS

Brix at Harvest	20.9	Titrateable Acidity	4.8 g/L	pH	3.7
Alc. By Volume	13.5%	Residual Sugar	0.3 g/L		

WHY THIS WINE?

The Grapes of Roth is Roman Roth's private label and is now among the premium wines in 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 very best in the world.



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SERVING SUGGESTIONS

This is a wine to be aged. It has a huge maturation curve ahead and will gain many more nuances and facets. 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.

SUGGESTED RETAIL PRICE

\$48