



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH VIRGIN BERRY DRY RIESLING 2016

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, 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 sourced from Osprey Dominion Vineyard on the North Fork of Long Island.

WINEMAKER'S NOTES

Gold in color. Ripe and clean fruit notes of peach, cantaloupe, golden grapes, and apples fill the glass. The mouth-feel is rich and lush with a wonderful creamy texture, resulting from the slow wild yeast fermentation. The wine has a wonderful concentration and there is perfect balance between the ripe fruit and the elegant, playful acidity. There is a classic chalkiness from start to the long, dry finish. This is a beautiful food companion.

TECHNICAL DATA

The first six months of the 2016 growing season were amongst the driest in recorded history, resulting in small berries with great intensity and concentration. October was rainy, but the fruit was picked by then, resulting in wonderful ripe fruit full of aroma and flavor. The tiny golden berries were carefully hand-picked on October 6 with vigilant inspection and selection of the virgin-berry clusters and berries. The grapes were de-stemmed, crushed then gently pressed. The juice was well settled at cold temperature, and then fermented in a stainless steel tank with its own wild yeast, lasting seven weeks, reaching a maximum of 62° F. The wine stayed on the fine lees for four months, and was then filtered. Bottling was done on March 29, 2017. Only 199 cases of 750ml bottles were produced.

ANALYSIS

Brix at Harvest	20.3	Titrateable Acidity	8.0 g/L
pH	3.22	Residual Sugar	4.0 g/L
Alc. by Volume	11.5%		

SERVING SUGGESTIONS

Serve cool, not ice cold. Savor this rich Riesling alone or pair it with shellfish, rich and creamy soups, roast chicken or pork, sautéed mushroom dishes, and aged cheeses.

SUGGESTED RETAIL PRICE: \$32

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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WHY THIS WINE?

The Grapes of Roth is Wölffer Estate winemaker Roman Roth's private label and is now sold among the premium wines of the Wölffer portfolio. Virgin Berries are much smaller in size and have no seeds. This may be the result of a stressed flowering, drought stress or a clonal variation. These tiny seedless golden (not the regular, bigger, yellowish green) grapes of great sweetness and aromatic power ripen faster than regular Riesling grapes, developing more flavors and concentration.

"This is my *Grosses Gewächs* (or First Growth)!" says Roman.