



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH VIRGIN BERRY DRY RIESLING 2017 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/Technical Director Roman Roth. 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% Riesling sourced from Martha Clara Vineyard and Reilly Vineyard on the North Fork of Long Island.

WINEMAKER'S NOTES

Golden in color, this wine shows beautiful aromas of rich ripe fruit. The wine is dry and elegant yet displays a rich and concentrated mouth-feel with amazing layers of fruit, fine tannins, beautiful acidity and great minerality. The finish is long and intense with great finesse. This is a beautiful food companion.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall, ideal for ripening grapes and bringing forth elegant fruit driven wines with good acidity and concentration. The extra care in the vineyard paid off as we were rewarded us with wonderful grapes.

The tiny golden berries were carefully handpicked on September 29th 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 a cold temperature, and then fermented in a stainless steel tank with its own wild yeast, lasting 40 days and reaching a maximum temperature of 65° F. The wine stayed on the fine lees for 9 months and was then filtered. Bottling was completed on July 2, 2018. Only 241 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	11.6%		

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.

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 grapes are very sweet, aromatic, and ripen faster than regular Riesling grapes, developing stronger flavors and concentration. "This is my elegant *Grosses Gewächs* (or First Growth)!" says Roman.