



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH VIRGIN BERRY DRY RIESLING 2020 BY WÖLFFER ESTATE

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.
Under the meticulous care of Winemaker/Technical Director 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 Reilly Vineyards on the North Fork of Long Island.

WINEMAKER'S NOTES

Shiny light gold in color. Floral aromas, honey suckle and pure ripe fruit like peaches and pears fill the glass. The mouth-feel is elegant and focused. Beautiful vibrant acidity is balanced by subtle ripe fruit. There is a lovely texture and concentration from the golden grape skins and overall beautiful delicateness and playfulness that makes this dry Riesling very special. The finish is classic with great minerality, fresh fruit, some kiwi and lemon and flintiness. It is the perfect partner with food and a wine with great longevity.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. The tiny golden berries were carefully handpicked on September 26th with vigilant inspection and selection of the virgin-berry clusters and berries. The grapes were de-stemmed, crushed, then gently pressed. The juice was very well settled at a cold temperature carefully racked and then fermented slowly in stainless-steel tanks with its own wild yeast, lasting 38 days, reaching a maximum of 61°F. The wine stayed on the fine lees for 5 months and was filtered. Bottling was done on March 15th 2021. Only 240 cases of 750ml and 12 Magnum bottles were produced.

ANALYSIS

Brix at Harvest	19.5	Titrateable Acidity	8.6 g/L	Alc. by Volume	11.1%
pH	3.21	Residual Sugar	4.0 g/L		

SERVING SUGGESTIONS

Serve cool, not ice cold. Savor this elegant and 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 per bottle

WHY THIS WINE?

The Grapes of Roth is Wölffer Estate winemaker Roman Roth's private label and is 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 of great intensity and aromatic power ripen further than regular Riesling grapes, developing more flavors and concentration. "This is my elegant *Grosses Gewächs* (or First Growth)!" says Roman Roth.