



WÖLFFER ESTATE
VINEYARD

GRANDIOSO ROSÉ 2019
A WÖLFFER WHITE HORSE SELECTION

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

39% Cabernet Franc, 29% Merlot, 29% Chardonnay and 3% Pinot Noir

WINEMAKER'S NOTES

The color is light shiny new copper. Vibrant floral and hay notes surrounded by classic creamy yeast fill the glass. The mouth-feel has fantastic texture with lovely subtle fruit and is backed by refreshing acidity all interlaced with fine skin-tannins and a beautiful creamy yeast character that is balanced by wonderful classic minerality. The finish is long and savory. This is a very sophisticated Rosé with lots of layers and character that will age very well and is very versatile to be paired with an array of different foods.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. We specially selected our best Rosé blocks for our most sophisticated and top of the line Rosé. Extra care was given in the vineyard and the fruit was carefully hand harvested during the first two weeks of October, to preserve the fresh but ripe fruit capturing the vibrance and elegance. None of the varieties stayed on the skins and were pressed immediately, and only free-run was used for this wine. The juice for all lots was well-settled at 50°F and fermented in seven to nine-year-old French barriques for classic barrel-fermentation. Fermentation inside the barrels reached a maximum of 76°F. The wine fermented to complete dryness and Malolactic fermentation was strictly avoided to preserve the fresh fruit character. The wine stayed *sur lie* (on the whole lees) for 5 months, and the lees was stirred (batonage) once a month. The wine was gently racked and blended in a stainless-steel tank and filtered and bottled into 1477 cases of 750 ml bottles and 53 cases of magnum (1.5 liter) bottles the first week of May 2020.

ANALYSIS

Alc. by Volume	13.0%	Residual Sugar	0.5gr/Liter		
Average Brix at Harvest	20.5	Titrateable Acidity	5.8 g/L	pH	3.3

WHY THIS WINE?

Grandioso, our "Grand Cru" level White Horse Rosé that differs from our other Rosé wines not only in the blend, but especially how it is vinified. This wine is made very traditional, with all of the juice fermenting in old "neutral" barrel, with a total lees contact for 5 months. The result is a sophisticated creamy yeast character unique to the Rosé category. A balance of freshness, richness and elegance in perfect harmony. Grandioso is a very special Rosé!



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SERVING SUGGESTIONS

Serve slightly chilled. This versatile, food-friendly wine pairs well with most foods. Especially promising pairings include smoked salmon, poached or grilled lobster or shrimp, marinated meats and soft cheeses. Hold it till Thanksgiving and you'll have a special—and delicious—surprise for your turkey!

SUGGESTED RETAIL PRICE

\$31