



WÖLFFER ESTATE  
VINEYARD

## GRANDIOSO ROSÉ 2016

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

32% Merlot, 21% Cabernet Franc, 41% Chardonnay, 5% Gewürztraminer;  
1 % Riesling

### WINEMAKER'S NOTES

The color is a light and shiny copper. Amazing aromas with fresh fruit, gooseberry, fine toasted lees, and beautiful herb notes fill the glass. The mouth-feel has a unique balance of ripe fruit, crisp acidity and lush creamy yeast notes. There is a beautiful concentration and great focus from start to finish. The wine leaves a wonderful after-taste in the mouth with crisp fruit, fine hints of ripe tannins, nice balance, and elegant acidity. This graceful finish makes this a sophisticated Rosé that is versatile with food and will have some age ability.

### WHY THIS WINE?

Grandioso, our reserve-level White Horse Rosé, differs from our gold-label Rosé in blend and in how it's vinified. This wine is made more traditionally, with the juice fermenting in old "neutral" barrels, with lees contact for 5.5 months. The result is a sophisticated and creamy, nutty yeast character unique to the Rosé category. A balance of freshness, richness and elegance in perfect harmony. Grandioso is a special Rosé.

### TECHNICAL DATA

The first six months in 2016 were amongst the driest in history. October was rainy, but most of the Rosé fruit was picked by then, resulting in wonderful ripe, lush fruit, full of aromas. We specially selected our best Rosé blocks for our most sophisticated Rosé. As a result of the fantastic growing season, we picked early to capture the vibrancy and elegance (Gewürztraminer on September 26; Merlot on October 4; Chardonnay on October 6; Riesling on October 11; and Cabernet Franc on October 15). The fruit was carefully picked by hand. 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 blended together and well-settled at 50° F. All was racked into seven- to nine-year-old French barriques for classic barrel-fermentation. Fermentation inside the barrels reached a maximum of 80° 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 five and a half months, and the lees was stirred (*batonage*) every two weeks for a total of three times. After intensive tasting trials, the wine was gently racked and transferred into a stainless steel tank. The wine was filtered and bottled into 1,471 cases of 750 ml bottles, and 72 cases of magnum (1.5 liter) bottles on April 19, 2017.

### ANALYSIS

Alc. by Volume	11.9%	Residual Sugar	0.5gr/Liter		
Average Brix at Harvest	19.6	Titrateable Acidity	5.5 g/L	pH	3.3

### 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: \$30

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
[WWW.WOLFFER.COM](http://WWW.WOLFFER.COM)