



WÖLFFER ESTATE
VINEYARD

GRANDIOSO ROSÉ 2017

A WÖLFFER ESTATE WHITE HORSE SELECTION

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/Partner Roman Roth and Vineyard Manager Rich Pisacano. 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

39% Merlot, 33% Chardonnay, 26% Cabernet Franc, 2% Gewürztraminer

WINEMAKER'S NOTES

This wine is pale and shiny copper in color. Beautiful aromas of floral notes and ripe peach, pear and a hint of fresh papaya fill the glass. The mouth-feel is vibrant, lush and elegant. Pure clean fruit is beautifully balanced by creamy yeast, fine acidity and wonderful minerality. This wine has amazing concentration, great structure and many layers. The finish shows great finesse due to the extended lees contact.

TECHNICAL DATA

The 2017 growing season was a warm year with a good amount of rainfall ideal for ripening fruit and bringing forth elegant fruit driven wines with good acidity and concentration. We specially selected our best Rosé blocks for our most sophisticated, top-of-the-line Rosé. Hard work in the vineyard, combined with a good growing season translated into long hang time before the fresh but ripe fruit was handpicked, capturing the vibrancy and elegance. We picked the Gewürztraminer on October 6th, the Cabernet Franc on October 10th, the Merlot on October 13th, and the Chardonnay on October 15th, 2017. 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. 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* for five months, and the lees was stirred (batonage) every two weeks for a total of 3 times. After intensive tasting trials the wine was gently racked and blended in a stainless-steel tank. The wine was filtered and bottled into 1,500 cases of 750 ml bottles and 70 cases of magnum (1.5 liter) bottles mid May 2018.

ANALYSIS

Alc. by Volume	12.0%	Residual Sugar	2.0gr/Liter		
Average Brix at Harvest	19.7	Titrateable Acidity	6.0 g/L	pH	3.2

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!

WHY THIS WINE?

Grandioso, our reserve-level White Horse Rosé, differs from our gold-label Rosé not only in the blend, but especially in how it is vinified. This wine is made in a more traditional method, with all of the juice fermenting in old "neutral" barrels, with lees contact for 5 months. The result is a sophisticated and creamy, nutty yeast character unique to the Rosé category. Freshness, richness and elegance are in perfect harmony. Grandioso is a very special Rosé!