



WÖLFFER ESTATE
VINEYARD

GRANDIOSO ROSE 2020 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

66% Merlot, 30% Chardonnay, 3% Cabernet Sauvignon and 1% Sauvignon Blanc

WINEMAKER'S NOTES

Shiny bright new copper color. Beautiful aromas of ripe cranberries, lovely creamy yeast notes, a tiny hint of toasted oak and classic crushed stones fill the glass. The mouth-feel is elegant and stately with a seamless lovely yeasty texture from the beginning to the long finish. There is great balance and play between the fresh, lush fruit, elegant acidity, and minerality. The wine is generous with great structure and very sophisticated. It is satisfying to drink on its own but screams to be paired with food. This rosé is on a whole new level!

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. We specially selected our best rosé blocks for our most sophisticated and top of the line rosé extra care was given in the vineyard. The fruit was carefully hand-harvested starting on October 4th with Merlot and finished on October 8th with Chardonnay. None of the varieties stayed on the skins, pressed immediately and only free-run was used to make 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 74° 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 to add to the texture. The wine was gently racked and blended in a stainless-steel tank and filtered and bottled into 1,495 cases of 750 ml bottles and 80 cases of magnum (1.5 liter) bottles the last week of March 2021.

ANALYSIS

Alc. by Volume	12.8%	Residual Sugar	1.0gr/Liter		
Average Brix at Harvest	20.8	Titrateable Acidity	6.1 g/L	pH	3.03

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, Peconic Bay scallops, 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 per bottle

WHY THIS WINE?

Grandioso, our "Grand Cru" level White Horse rosé, differs from our other rosé wines, not only in the blend, but how it is vinified. This wine is made very traditionally, with all of the juice fermenting in old "neutral" barrel, with a total lees contact of 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!

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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