



WÖLFFER ESTATE
VINEYARD

GRANDIOSO ROSÉ 2021
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

55% Merlot, 22% Cabernet Franc, 17% Chardonnay, 4.5% Pinot Gris, 1.5% Riesling

WINEMAKER'S NOTES

Beautiful light, pale rose in color. The aroma is elegant and floral with fine creamy yeast notes and a nice perfume of ripe pear and honey dew melon. The mouth-feel has great texture and nice concentration. It is luxuriously creamy and has playful acidity and lots of clean fruit characters. This is a classic rosé with some tannins giving extra depth. The wine is in perfect harmony making this our most sophisticated rosé. It is satisfying to drink on its own but screams to be paired with food and will beautifully age for a couple of years.

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 that can also age.

TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. Leaf removal was completed in the fruit zone during the growing season to ensure that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit. We specially selected our best rosé blocks for our most sophisticated and top of the line rosé. With all the extra care given in the vineyard the fruit was carefully hand-harvested on September 30th Merlot, October 7th Chardonnay and finished on October 13th with Cabernet Franc. 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 75°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 1,600 cases of 750 ml bottles and 60 cases of magnum (1.5 liter) bottles by mid-April 2022.

ANALYSIS

Alc. by Volume	12.8%	Residual Sugar	0.5gr/Liter			
Average Brix at Harvest	19.0	Titrateable Acidity	5.9 g/L	pH	3.24	

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

\$32.00 per bottle