



WÖLFFER ESTATE
VINEYARD

GRANDIOSO ROSÉ 2022 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

54% Merlot, 35% Cabernet Franc, 11% Chardonnay

WINEMAKER'S NOTES

Beautiful light pale rose in color. Fine floral aromas with hints of lemon and creaminess fill the glass. The mouthfeel is elegant with many layers. There are loads of fresh fruit characters that turn into lovely yeast flavors backed by fine soft oak notes while the wine stays lively with beautiful acidity and great minerality. There is nice concentration and a sophisticated texture that leads to a long savory finish. This is our Premier Cru style Rose that is the perfect food companion, with playfulness and depth and great longevity.

WHY THIS WINE?

Grandioso, our Premier 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 the juice fermenting in old "neutral" barrel, with a total lee contact of 5.5 months. This adds a sophisticated creamy yeast character unique to the rosé category. A rosé with perfect balance of freshness, richness and elegance, Grandioso is a very special and can age well.

TECHNICAL DATA

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulting in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit homogeneously. We specially selected our best rosé blocks grown at our Hamptons vineyards for our most sophisticated and top rosé. With all the extra care given in the vineyard the perfect fruit was carefully hand-harvested. The Merlot was harvested on October 3rd, Cabernet Franc on the 6th and Chardonnay on the 8th. None of the varieties stayed on the skins; they were 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 73°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 5.5 months, and the lees were stirred (batonage) once a month for the first 3 months to add texture. The wine was gently racked and blended in a stainless-steel tank, filtered, and bottled into 1,364 cases of 750 ml bottles and 40 cases of magnum (1.5 liter) bottles in April 2023.

ANALYSIS

Alc. by Volume	13.0%	Residual Sugar	0.4gr/Liter		
Average Brix at Harvest	21.0	Titrateable Acidity	7.1 g/L	pH	3.33

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