



WÖLFFER ESTATE
VINEYARD

GRANDIOSO ROSÉ 2024

A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: The Hamptons, Long Island. Produced and bottled in Sagaponack, New York. Under the meticulous care of winemaker and partner Roman Roth, along with vineyard manager, Richie 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

43% Cabernet Franc, 30% Merlot, 27% Chardonnay

WINEMAKER'S NOTES

Light, pale copper and soft, rose in color. This wine offers a bouquet of delicious and elegant aromas. Bright notes of citrus with hints of peach, pear, and creamy yeast fill the glass. The mouthfeel strikes a beautiful balance between richness and energy. An abundance of fruit is complemented by creamy notes of rich lees, while lively acidity and sophisticated minerality underscores the fine tannins. The finish is long and savory, with a hint of salinity, making this a distinctive and expressive rosé. Collectively, this wine is not only fun to drink but crafted with exquisite depth and character that pairs wonderfully with food and will evolve with grace in time.

WHY THIS WINE?

Grandioso, our "Grand Cru" level White Horse rosé, sets itself apart not only through its unique blend, but also in its traditional vinification. Fermented entirely in aged, "neutral," barrels, this wine underwent six months of lees contact, imparting a sophisticated, creamy yeast character that is rarely found in rosé. The result is a balance of fresh, yet rich, elegant, yet structured, harmony. Grandioso is truly a distinctive rosé offering both immediate appeal and the depth to evolve gracefully over time.

TECHNICAL DATA

The 2024 vintage was nothing short of extraordinary—defined by ideal growing conditions, it will be remembered as a landmark year for Long Island wines. What started off as a cool and wet spring, accompanied by an unexpected frost on April 26th and notably reduced Chardonnay and Cabernet Franc crop yields, evolved into the warmest years in recorded history. This, combined with a spectacular 3 month long, sunny end to harvest without any humidity and rainfall, resulted in an incredibly clean and concentrated fruit. These ideal conditions made for a smooth and easy harvest. For our most sophisticated line of rosé, we hand-selected vines from the finest blocks of our vineyard. Meticulous vineyard management ensured optimal ripeness, and the Merlot and Cabernet Franc grapes were hand-harvested on October 9th, while the Chardonnay grapes were harvested on the 22nd. All varieties were gently pressed without skin contact to preserve delicacy and precision. The juice for all lots was well-settled at 50°F, and fermented in seven to nine-year-old French barriques, with fermentation peaking at a maximum of 76°F. Malolactic fermentation was intentionally avoided to preserve the fresh fruit character. The wine stayed on the lees for five months, with monthly bâtonnage to enhance texture and mouthfeel. It was gently racked and blended in stainless steel, where it rested on fine lees for an additional month/ The wine was filtered and bottled into 926 cases of 750 ml bottles on the 23rd of April, 2025.

ANALYSIS

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|-----------------|----------|---------------------|-------------|----|------|
| Alc. by Volume | 13.0% | Residual Sugar | 0.5gr/Liter | | |
| Brix at Harvest | 20.6 and | Titrateable Acidity | 6.25 g/L | pH | 3.38 |
| | 23.9 | | | | |

SERVING SUGGESTIONS

Serve slightly chilled. This food-friendly wine is versatile, and pairs well with most foods. It complements a wide range of dishes, including smoked salmon, poached or grilled lobster, shrimp, Peconic Bay scallops, marinated meats, and soft cheeses. For a seasonal touch, consider cellaring it until Thanksgiving and you'll have an unexpectedly perfect companion to your roast turkey!

SUGGESTED RETAIL PRICE

\$32.00 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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