



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH DRY RIESLING 2021 BY WÖLFFER ESTATE

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York. Under the meticulous care of Winemaker/Technical Director Roman Roth, 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.

GRAPES

100% Riesling grapes

WINEMAKER'S NOTES

Light shiny gold in color. Filled with elegant aromas of honeydew melon and floral notes. The mouth-feel is lively and light and there is great play between the nice fruit, the ripe skin characters, lovely acidity and great minerality. There is a pleasant fruity playfulness from start to the long finish that is dry and has a classic chalkiness. This wine will pair perfectly with a big variety of foods and will age and get better for many years to come.

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 carefully handpicking. The grapes were carefully handpicked on October 2nd 2021 and were de-stemmed, crushed then gently pressed. The juice was very well settled and carefully racked, followed by a slow stainless steel-fermentation at a maximum of 63°F lasting 19 days. The wine stayed and matured for 3.5 months on the fine lees, was filtered beginning of February and bottled February 24th 2022, resulting in 678 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	18.3	Titratable Acidity	8.0 g/L	Alc. by Volume	12.0%
pH	3.15	Residual Sugar	6.0 g/L		

SERVING SUGGESTIONS

Serve cool, but not ice cold. Pair this vivacious Riesling with buttery shellfish, rich and earthy soups, cream-sauced chicken or mushroom dishes, spicy Asian dishes and aged cheeses.

SUGGESTED RETAIL PRICE

\$26 per bottle

WHY THIS WINE?

The Grapes of Roth is Wölffer Estate winemaker Roman Roth's private label and is sold among the premium wines of the Wölffer portfolio. Riesling is one of the greatest wines in the world. "I grew up with lots of sweet Rieslings, but the best were always trocken (dry)," shares Roman Roth. This dry Riesling has lively acidity and is also extremely versatile. It is a wine that makes a palate-pleasing pairing with rich dishes and can happily meet the spicy flavors in any Latin or Asian dishes.