



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH MERLOT 2019 BY WÖLFFER ESTATE

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

100% Merlot grown by McCullough Vineyard in Cutchogue

WINEMAKER'S NOTES

The color is black with a dark red brick rim. Amazing aromas of Cassis, toasted sandalwood, spice box, black berry jam, prunes and toasted figs. The mouth-feel is rich and concentrated with beautiful layers of ripe tannins, powerful fruit in the mid pallet and wonderful licorices, fine earthiness and classic minerality. The oak is well integrated and the wine is well balanced yet has a rich structure. The finish is long and has great texture. The wine is very savory with great play between the fruit and the velvet tannins making it very food friendly and providing a foundation for great longevity for decades to come.

WHY THIS WINE?

The Grapes of Roth is Roman Roth's private label and is now among the premium wines of the Wölffer portfolio. Merlot is one of Long Island's signature varietals and The Grapes of Roth Merlot is one of the highest awarded wines on the East Coast. Merlot ripens perfectly in our climate and our soils, reaching complexity and layers that can stand up to the very best in the world.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage Long Island has seen. The season started a bit cool and wet, however the most important three growing months were absolutely perfect, producing healthy, concentrated, solid grapes and grape skins with fantastic aromas and power. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. After a beautiful long growing season we carefully hand harvest on October 20th. The ripe Merlot grapes were handled gently and were destemmed on our DREAM destemmer and underwent a further rigorous selection on our sorting table. The Merlot fermented in stainless steel and a 1.5Ton open Bin and the fermentation went up to 89°F. The cap management was done via pump-over or punch down three times a day. We did an extended maceration of 30 days, after which the grapes were gently transferred and pressed, separating the press fraction. After 8 days of settling, the wine was moved into French oak barriques-- 38% new, 24% one year old and 38% two years old. Malolactic fermentation finished 100% and the wine was carefully racked a total of only three times during the maturation time, which lasted for 20.5 months. The wine was bottled unfiltered and unfined on July 21st 2021, resulting in only 3816 bottles 750 ml and 18 Magnums.

ANALYSIS MERLOT

Brix at Harvest	22.9	Titratable Acidity	4.0 g/L	pH	3.7
Alc. by Volume	13.8%				

SERVING SUGGESTIONS

Serve slightly cooler or just at room temperature. Pair this merlot with dishes you might think of for big, bold wines: steak, cassoulet, Duck and decadent dark chocolate desserts.

SUGGESTED RETAIL PRICE

\$50.00 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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