



WÖLFFER ESTATE
VINEYARD

LOT #54 ROSÉ 2019

A WÖLFFER ESTATE Cellar Series Wine

REGION

Appellation: Sagaponack, New York.

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

61% Malbec, 25% Cabernet Franc, 11% Chardonnay, 3% Sauvignon Blanc

WINEMAKER'S NOTES

Shiny pale orange in color. The aroma is full of rich berry notes, even a bit jam-like. The mouth-feel is filled with fruit like ripe melon and peaches and has great structure and concentration. The lovely creaminess from the barrel fermentation and the extended lees contact is perfectly balanced by nice soft tannins and fantastic minerality. The finish is long and dry and shows fine hints of lime and crushed stones. This is a sophisticated rosé that is elegant with a lot going on, and the wine is screaming to be paired with food.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. In order to make this Cellar Series Rosé very different from all our other rosé wines we decided to bleed juice from our ripe Malbec. To ensure this rosé will be fresh, elegant and light we bled (saignée methode) the red juice from the fermenter as soon as we crushed the ripe fed grapes. The grapes were carefully handpicked on October 15th, the juice was bled, and we fermented the Malbec in 8-year-old French Barrique. When the Fermentation was finished, we topped the barrel with a Stainless-Steel tank fermented Chardonnay. Malolactic was strictly avoided and we kept the wine for 5 months on the whole lees and stirred the lees (Batonage) once a month. After careful blending trials we added the Barrel fermented CF and a bit of Sauvignon Blanc for balance. The wine was filtered and bottle on May 4th 2020 resulting in 244cases.

ANALYSES

Average Brix at Harvest	21.2	Titrateable Acidity	5.4 g/L	Alc. by Volume	12.8%
pH	3.4	Residual Sugar	0.5gr/Ltr		

SERVING SUGGESTIONS

Serve slightly chilled. The combination of bleeding our Ripe Malbec and adding crisp fresh CF, Chard and SB and the additional barrel fermentation with extended lees contact makes this wine especially versatile and food-friendly. Pair with fresh fish, sushi, poached or grilled lobster or shrimp, marinated meats and soft cheeses. Hold it till Thanksgiving and you'll have a special—and delicious—surprise for your turkey!

SUGGESTED RETAIL PRICE

\$27

WHY THIS WINE?

Rosé is a source of great pride at Wölffer Estate. We have an apt hand and a great touch and passion to make elegant rosés with style and character. With this special saignée style, we set out to showcase our unique skill of creating a perfectly balanced rosé with lots of layers and character for our most loyal customers.