



WÖLFFER ESTATE
VINEYARD

OWN-ROOTED MERLOT ROSE 2020

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

100% own-rooted Merlot from the North Fork

WINEMAKER'S NOTES

Beautiful bright copper in color. The aroma is delicate with fine floral notes and hints of ripe berries, mint and some chalky icing. There is also a lovely classic earthy undertone. The mouth-feel is focused and perfectly balanced showing wonderful fresh Merlot fruit flavors in the mid-pallet before beautiful acidity and a slightly ripe strawberry note, leading into a long elegant but focused finish. This is a statement rosé and a wine that wants to be paired with food.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. After carefully determining the best picking date we chose October 1st to pick the fruit. We purposely avoided any extended maceration and immediately destemmed and gently pressed the fruit, followed by a long cold settling of the juice. After racking we started the cool fermentation, which took 17 days to complete. The young rosé was racked and spent another 4 and a ¼ month on the fine lees avoiding malolactic fermentation. It was filtered and bottled on March 15th 2021 resulting in only 455 cases.

ANALYSES

Average Brix at Harvest	19.1	Titrateable Acidity	6.2 g/L	Alc. by Volume	12.6%
pH	3.35	Residual Sugar	0.5 g/L		

SERVING SUGGESTIONS

Serve slightly chilled. This unique rosé will be delicious to be experienced on its own. Because of its classic flavor profile, it will also be a beautiful addition to an array of different dishes. Fish, pork, charcuterie and cheese will be enjoyed even more when paired with this tasty and expressive elegant rosé.

SUGGESTED RETAIL PRICE

\$27 per bottle

WHY THIS WINE?

Rosé is a source of great pride at Wölffer Estate. We have a skilled hand and passion to make elegant rosés with style and character. "After the insect species Phylloxera attempted to decimate almost all *Vitis vinifera* vineyards in the 19th century, there are only a few vineyards left that are on their own roots and not grafted!" shares Roman Roth. He continues, "One such vineyard exists on the North Fork of Long Island and after further review of the fruit for some years, we have finally decided to make a rose with this own-rooted Merlot! This is a one-of-a-kind rosé, unique to the world of wine!"