



WÖLFFER ESTATE
VINEYARD

OWN-ROOTED MERLOT ROSÉ 2021

A WÖLFFER ESTATE CELLAR SERIES WINE

REGION

Appellation: Produced and bottled in 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 fruity with nice ripe red berry notes. The wine is elegant but has a bold distinct layer providing an intensity coming from the skin characters. These fine tannins together with the nice acidity give a great backbone and balance to the fruit. This is a statement rosé that will age very well. This wine wants to be paired with food.

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. After carefully determining the best picking date we chose September 27th 2021 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 12 days to complete. The young rosé was racked and spent another 4 months on the fine lees avoiding malolactic fermentation. It was filtered and bottled on February 21st, 2022 resulting in only 672 cases.

ANALYSIS

Average Brix at Harvest	18.3	Titratable Acidity	5.8 g/L	Alc. by Volume	12.2%
pH	3.32	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 bold yet 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

\$27.00 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!"