



WÖLFFER ESTATE
VINEYARD

OWN-ROOTED MERLOT ROSÉ 2022

A WÖLFFER ESTATE CELLAR SERIES WINE

REGION

Appellation: Long Island, 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

57% own-rooted Merlot and 43% own-rooted Cabernet Sauvignon from the North Fork

WINEMAKER'S NOTES

The color is a luxurious rose gold, with a bright copper shine. The aroma is classic with an old-world complex and intense mix of earthiness, maritime sea breeze, iodine, dried peaches, orange peel, flint-stone, and granite. The un-grafted vines have roots that dig into the haven loam reaching the gravelly sand, making our Own-Rooted Rosé uniquely mineral (saline). This is a rosé for wine lovers and nostalgic romantics, take your time and soak in the flavors of this unique rosé from own rooted Merlot and Cabernet Sauvignon vines.

TECHNICAL DATA

2022 is one of the great vintages on Long Island. A cool, dry, and slow spring was followed by more dry weather and a wonderful warm sunny summer which resulted in very small berries (great skin to juice ratio) in pristine condition. July and September were dry and spectacular and the intense fruit with very little disease pressure had great concentration and tasted fantastic. Harvest started early and was finished by the time a welcome rain came beginning October. After carefully determining the best picking date we chose September 24th, 2022, to pick the fruit. We harvested the Merlot and the CS together (a field blend) and purposely avoided any extended maceration, so 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 15 days to complete. The young rosé was racked and spent another 3 months on the lees avoiding malolactic fermentation. It was filtered and bottled on March 28th 2023 resulting in only 429 cases.

ANALYSIS

Average Brix at Harvest	20.8	Titrateable Acidity	6.7 g/L	Alc. by Volume	12.6%
pH	3.2	Residual Sugar	0.5 g/L		

SERVING SUGGESTIONS

Serve slightly chilled. This unique rosé will be delicious with food because of its bold yet classic flavor profile, it will 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. Drink from spring to fall and pair with Japanese, Thai & American cuisine. Especially fish or marinated dishes.

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 almost decimated all *Vitis vinifera* vineyards in the 19th century, there are only a few vineyards left in the world that are on their own roots and not grafted!" shares Roman Roth. "Two such vineyard parcels exist 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 and Cabernet Sauvignon! This is a one-of-a-kind rosé, unique in the world of wine!"