



WÖLFFER ESTATE  
VINEYARD

## PINOT BLANC 2022

### A WÖLFFER CELLAR SERIES WINE

#### 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% Pinot Blanc

#### WINEMAKER'S NOTES

Light yellow, pale straw in color. Utterly delicious and beautiful pure floral aromas with hints of fresh cut grass, some citrus and mandarin orange notes fill the glass. The mouthfeel is elegant and light but still shows concentration and depth. Lovely ripe fruit characters round out the mid-pallet, framed by lively acidity and great minerality. The wine is playful balanced by the lovely maturity and a classic long satisfying finish. This wine is a fantastic accompaniment to food and a great example of this wonderful variety.

#### 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 the small block was hand-picked on September 23<sup>rd</sup>. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit to perfection. The grapes were gently pressed, and the juice was chilled down to 50° F, well-settled, followed by a slow cool fermentation at 63° F in stainless steel tanks to complete dryness. After 14 days, the young wine was racked and aged on the fine lees for 4 months, then filtered. Malolactic fermentation was completely avoided to preserve the pure fruit-forward character. It was bottled on February 15, 2023, producing 484 cases.

#### ANALYSIS

Brix at Harvest	20.5	Titratable Acidity	5.7 g/L
pH	3.47	Residual Sugar	0.5gr/Ltr
Alc. by Volume	12.1%		

#### SERVING SUGGESTIONS

Serve chilled. Pair this fruit driven, elegant wine with light seafood, fresh pasta or salad. It will also be a great companion to spicy Asian cuisine or rich, cheesy Fondue.

#### SUGGESTED RETAIL PRICE

\$27.00 per bottle

#### WHY THIS WINE?

Pinot Blanc is a timeless, elegant white wine, perfect for summer enjoyment. Winemaker Roman Roth's passion for this delicate, aromatic varietal runs deep—so much so that he crafted 25 cases for his own wedding in 1989! And proof of its aging potential? 36 years later, it remains remarkably vibrant. Sourced from a small block on the North Fork, this distinctive varietal is a perfect addition to our Cellar Series.