



WÖLFFER ESTATE
VINEYARD

PINOT GRIS 2019
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 Gris

WINEMAKER'S NOTES

The aroma is full with ripe fruit notes, dried flowers, hay, and honey suckle. The mouth-feel is elegant and full of flavors. Ripe pear and peach notes are beautifully balanced by fine acidity and wonderful minerality, as well as an overall rich texture. There is a nice interlaced creamy yeast character and the finish is long, dry and utterly delicious. This wine is delectable from start to finish and is a fantastic accompaniment to the great variety of seafood here on the East End of Long Island.

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. This Pinot Gris came from 2 different vineyard sites; one was hand-picked on September 20th and one on October 26th 2019. 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. 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 two weeks, the young wine was racked and aged on the fine lees for 2 more months, then filtered. Malolactic fermentation was completely avoided to preserve the vibrant, fruit-forward character. It was bottled the week of March 23rd 2020, producing 672 cases.

ANALYSIS

Brix at Harvest	22.0	Titrateable Acidity	5.8 g/L
pH	3.49	Residual Sugar	0.5gr/Ltr
Alc. by Volume	12.5%		

SERVING SUGGESTIONS

Serve chilled. Pair this crisp and elegant wine with raw oysters and clams, fresh, soft cheeses, beet, pasta and other flavorful salads, and any fish and white meat dishes.

SUGGESTED RETAIL PRICE

\$25 per bottle

WHY THIS WINE?

Pinot Gris is one of the world's most important and classic White Grape varieties which grows and ripens very well on Long Island. We worked with two beautiful vineyards that are meticulously cared for. The result is a wine that is fun and very savory, with great longevity. "I started my career in 1982 in a wine region that specialized and celebrated Pinot Gris/Grauburgunder. It was the first wine I ever made," shares Roman Roth.