



WÖLFFER ESTATE
VINEYARD

PINOT GRIS 2020
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

Shiny yellow in color with a slight green hue. Beautiful fine aromas of ripe fruit, pear and hints of fresh cut flowers fill the glass. The mouth-feel is pure and fruit driven with sun dried fruit characters, dried peach and pear notes. The acidity is delicate yet vibrant surrounded by a classic round and full body. The wine is dry with great minerality and a warm long finish with some elegant tannins and hints of ripe fruit and some lemon peel. This wine is delicious 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 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. This Pinot Gris came from 2 different vineyard sites: one was hand-picked on September 21st and one on September 26th 2020. 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 2.5 weeks, the young wine was raked and aged on the fine lees for 5 months, then filtered. Malolactic fermentation was completely avoided to preserve the vibrant, fruit-forward character. It was bottled the week of March 8th 2021, producing 672 cases.

ANALYSIS

Brix at Harvest	21.8	Titrateable Acidity	6.1 g/L
pH	3.41	Residual Sugar	0.5gr/Ltr
Alc. by Volume	12.9%		

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM

WHY THIS WINE?

Pinot Gris is one of the world's most important and classic white grape varieties that grows and ripens ideally on Long Island. We work with two beautiful vineyards with meticulous care, and the result is a spectacular wine that is fun and very savory when young but with great longevity as well.

"I grew up in a wine region that specialized and celebrated this variety and the first wines I ever made in 1992 where Pinot Gris/Grauburgunder," shares Roman Roth.



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\$XX per bottle

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