



WÖLFFER ESTATE  
VINEYARD

**PINOT GRIS 2021**  
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, golden in color. Lovely Pinot Gris aromas fill the air with nice honeysuckle, fine hints of brioche and ripe apple and pear. The mouth-feel is medium bodied with lots of juicy ripe fruit upfront and beautiful balance due to the fine tannin structure, great minerality and soft acidity, all of which provide texture and character. The finish is long and savory and very satisfying. This wine is classic, rich, soft yet elegant and is a fantastic accompaniment to the great variety of seafood here on the East End of Long Island.

**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 making it to the cellar. This Pinot Gris came from 2 different vineyard sites, one was hand-picked on September 21st and one on September 23th, 2021. 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 3 weeks, the young wine was racked and aged on the fine lees for 4.5 months, then filtered. Malolactic fermentation was completely avoided to preserve the pure fruit-forward character. It was bottled the week of February 18th 2022, producing 681 cases.

**ANALYSIS**

|                 |       |                     |           |
|-----------------|-------|---------------------|-----------|
| Brix at Harvest | 20.0  | Titrateable Acidity | 5.9 g/L   |
| pH              | 3.57  | Residual Sugar      | 0.5gr/Ltr |
| Alc. by Volume  | 13.2% |                     |           |

**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**

\$24.00 per bottle

**WHY THIS WINE?**

Pinot Gris is one of the world's most important and classic white grape varieties, which happens to grow and ripen spectacularly 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.