



WÖLFFER ESTATE
VINEYARD

PINOT GRIS 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 Gris

WINEMAKER'S NOTES

Light yellow, pale straw in color. Beautiful floral aromas fill the glass with ripe, almost tropical fruit but also with hints of lime. The mouthfeel is rich with great pure fruit and amazing texture and concentration. There are fine tannins, elegant soft acidity, and a rich warm feeling. This is a classic Pinot Gris, satisfying, rich, layered and with a long finish with hints of minerality. This wine is a fantastic accompaniment to food and will age beautifully.

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, only interrupted by a welcome rain beginning October. The fruit that was not picked by then was already developed and completely disease free and the juice was high in sugar, clean and pure in fruit with great intensity and depth. This Pinot Gris came from 2 different vineyard sites: one was hand-picked on September 16th and one on September 19th, 2022. 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 2.5 weeks, the young wine was racked and aged on the fine lees for 3 months, then filtered. Malolactic fermentation was completely avoided to preserve the pure fruit-forward character. It was bottled the week of February 3rd, 2023, producing 707 cases.

ANALYSIS

Brix at Harvest	22.0	Titrateable Acidity	4.0 g/L
pH	3.6	Residual Sugar	0.5gr/Ltr
Alc. by Volume	13.1%		

SERVING SUGGESTIONS

Serve chilled. Pair this fruit driven, elegant wine with clams, fresh, soft cheeses, Tomato salad, beets, 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 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 or Grauburgunder," shares Roman Roth.