



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE ROSÉ 2016

ROSÉ TABLE 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

54% Merlot, 24% Chardonnay, 11% Cabernet Franc, 6% Gewürztraminer, 4% Riesling, and 1% Vignoles

WINEMAKER'S NOTES

The color is light shiny copper. Beautiful and seductive floral aromas with hints of melon and lychee fill the glass. The mouth-feel is lush and vibrant with bright ripe fruit and a lively acidity. The lush flavors and perfect balance makes this Rosé unique, elegant and satisfying. The finish is long and full with more fruit, fine hints of tannins and beautiful minerality.

TECHNICAL DATA

The first six months in 2016 were amongst the driest in recorded history. October was rainy, but most of the Rosé fruit was picked by then, resulting in wonderful ripe, lush fruit, full of aromas and ideal to make great Rosé. We specially selected different vineyard sites for this special wine. The goal was to make a Rosé full of the flavors and aromas of summer. To achieve this we harvested these grapes about 10 days later than we would pick our other Rosés. Choosing the perfect moment to pick is crucial. The Harvest started mid-September and finished on October 15. The key was to capture the freshness and vibrancy of the fruit, but also to get the ripe and robust flavors promised by the wine's name. The crop level varied from 3.5 to 4.5 tons per acre. We avoided any maceration of the skins as we gently pressed the grapes. The juice for all lots was vinified separately; each was well-settled at 50°F, followed by a cool-fermentation (maximum 66°F) to total dryness over the next three weeks. To give the wine texture, we let it rest *sur lie* for three months before blending. Malolactic fermentation was strictly avoided to retain the wine's lively mouth-feel and pure fruit character. It was filtered in January 2017 and bottled in March, producing 19,165 cases of 750ml bottles; 550 cases of 1.5L (magnum) bottles; and 432 Jeroboams (3 Liter) bottles.

ANALYSIS

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|-------------------------|-------|--------------------|---------|----|-----|
| Average Brix at Harvest | 20.0 | Titratable Acidity | 5.4 g/L | pH | 3.4 |
| Alc. by Volume | 12.5% | Residual Sugar | 0.2% | | |

SERVING SUGGESTIONS

Serve lightly chilled, solo or as a complement to almost any food. At cocktail parties, it will shine alongside *hors d'oeuvres* such as smoked salmon, lobster, shrimp, carpaccio, and soft cheeses. It can also complement main-course fish and pork dishes, and at Thanksgiving, it is perfect with turkey. Try it with milk chocolate, too.

SUGGESTED RETAIL PRICE

\$24 per bottle

WHY THIS WINE?

This Rosé and its distinctive bottle were first introduced in 2013. It was created as an homage to summertime in the Hamptons, and this fourth vintage continues to deliver on that goal. We used six varieties, grown in different vineyard sites, and harvested at the perfect time for each lot. Extensive blending trials resulted in a complex and balanced Rosé with loads of flavors and fruit that complement the wine's natural vibrant acidity. A visual and taste portrait of a Hamptons high summer.