



WÖLFFER ESTATE
VINEYARD

SAUVIGNON BLANC 2016
A WÖLFFER GOLD-LABEL 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% Sauvignon Blanc from three different blocks

WINEMAKER'S NOTES

Shiny light pale yellow in color. Wonderful fresh fruit notes like green mango and pears with fine hints of lime and kiwi aromas fill the glass. The mouth-feel is elegant and mineral-driven with solid ripe fruit characters. There is a beautiful touch of acidity along the long clean and classic finish.

TECHNICAL DATA

The first six months in 2016 were amongst the driest in recorded history, resulting in small berries with great intensity and concentration. October was rainy, but all the Sauvignon Blanc fruit was picked by then, resulting in wonderful ripe fruit, full of aromas. The grapes were hand-picked early, between September 22-28. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize the pyrazines and to ripen perfectly. The grapes were gently pressed, and the juice was chilled to 50° F, well-settled followed by a cool-fermentation at 66° F in stainless steel tanks to complete dryness. After a week, the young wine was racked, blended and aged on the fine lees for three months, then filtered. Malolactic fermentation was avoided to retain the wine's vibrant and fruit-forward character. It was bottled on February 14, 2017, producing 1,320 cases.

ANALYSIS

Average Brix at Harvest	20.5	Titrateable Acidity	5.3 g/L
pH	3.4	Residual Sugar	0.5 g/L
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

\$22 per bottle

WHY THIS WINE?

Sauvignon Blanc is one of the varieties most suitable to grow on Long Island. The special dynamic between the abundance of intense sun and our cooling maritime sea breeze provide a setting to make fantastic Sauvignon Blancs with distinct mineral character and ripe fruit. Reach for it at the raw bar or enjoy its fruit-forward flavors on its own. Winemaker Roman Roth says, "This is the perfect lunch wine in the summer. Crisp, refreshing and lip-smacking good!"