



WÖLFFER ESTATE
VINEYARD

SEMILLON 2019
A CELLAR SERIES WINE

REGION

Appellation: Long Island, New York

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

76% Semillon and 24% Chardonnay

WINEMAKER'S NOTES

Light shiny gold in color. Amazing aromas of ripe gooseberries, fresh cut grass and ripe peaches fill the glass. The mouth-feel is vibrant yet elegant, very focused and with generous richness. There are loads of fresh fruit notes of ripe green apple and kiwi backed by lovely acidity and fantastic minerality. There is great concentration and a beautiful underlying fine creamy yeast notes from the long sur lie contact. The finish is playful and vibrant with great intensity and a classic flintiness. This is a wine for the ages and it will be amazing to see the changes along the way as the wine will mature and gain the additional tertiary aromas and flavors.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. The Semillon was hand-picked on October 8th. 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 got destemmed then went over our sorting table in order to remove every little bit of stem or tiny green berries. We went with the whole uncrushed berries into a tank and started the fermentation on the skin with Assmanshausen yeast. The cap management was done only with the Puls-Air injection method with CO₂. This ensured a vigorous mixing of the grapes and prevented the wine from oxidation. We kept the fermentation cool at 63F and after 8 days of fermentation we gently pressed the grapes. It took an additional 12 days for the Semillon to ferment to complete dryness and the wine was racked and it aged for an additional 5 months sur lie in a Stainless-Steel tank. After intense tasting trials, we added 24% Chardonnay that was wild yeast fermented in Stainless steel. The wine was blended and filtered and was bottled on April 29th 2020, producing only 188 cases.

ANALYSES

Brix at Harvest	21.9	Titrateable Acidity	7.0 gr/L	pH	3.59
Alc. by Volume	13.5%	Residual Sugar	1.4 gr/L		

SERVING SUGGESTIONS

Serve slightly chilled. This rich and intense white wine will pair well with seafood pastas, salmon, veal or chicken dishes and soft cheeses

SUGGESTED RETAIL PRICE

\$25

WHY THIS WINE?

This grape is native to Bordeaux, making it especially suitable to grow on Long Island. Our special dynamic between the abundance of intense sun and our cooling maritime sea breeze provide a setting to make a fantastic Semillon with distinct mineral character and ripe fruit. To ferment these, white grapes on the skin add a dimension that you don't find in many white wines around the world. We also avoided any oxidation to go on a path of our own!