



WÖLFFER ESTATE
VINEYARD

SÉMILLON 2020
AWÖLFFER ESTATE 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

96% Sémillon, 4% Pinot Gris

WINEMAKER'S NOTES

The wine has a rich golden yellow in color. Classic "old style" aromas of hay and dried flowers with dried apricot, figs and a lovely ripe golden delicious apple fill the glass. The mouth-feel is rich and loaded with ripe fruit notes and great layers of velvet tannins giving the wine a whole other dimension with spiciness, almost feeling as if it was oak aged. There is a pleasant ripe grape skin and seed character providing a big structure and a long creamy yeast finish with an attractive nuttiness that is very savory and satisfying. The fine acidity ensures there is a nice balance. This wine couldn't be farther from the more oxidized orange wines, rather it has captured the fruit and the skin maceration well in order for you to enjoy this big white wine that finishes like an elegant red wine.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. This Sémillon was hand-picked on October 3rd. Leaf removal was completed in the fruit zone during the growing season to ensure that every cluster was exposed to ample sunlight, minimizing pyrazine development (green flavors) and helping fully ripen this fruit. The grapes were destemmed, then carefully sorted by hand to pick out tiny green berries and any remaining bit of stems. Then the whole, uncrushed, sorted berries were pumped into a tank to start fermentation on the skin. Puls-Air CO₂ injection was the only method used for cap management during this skin fermentation. The special method ensures vigorous mixing of the grapes (breaking of the grape cap) while simultaneously protecting the wine from oxidation. We maintained a cool fermentation, under 65F, then gently pressed the grapes after 11 days of skin contact. The wine took an additional 4 days to ferment to complete dryness, then it was racked to age for an additional 4.5-month sur lie in a stainless steel tank. After meticulous blending trials, we found a 4% touch of Pinot Gris helped to elevated this wine's elegance. This beauty was bottled on March 9th, 2021 producing only 459 cases.

ANALYSIS

Brix at Harvest	20.0	Titrateable Acidity	5.3 gr/L	pH	3.61
Alc. by Volume	12.2%	Residual Sugar	0.5 gr/L		

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE

\$25.00 Wine Club Only

WHY THIS WINE?

This native to Bordeaux grape is especially suitable to grow on Long Island. The special dynamic between our abundance of intense sun and our cooling maritime sea breeze provides the perfect setting to make a fantastic Sémillon with distinct mineral character and ripe fruit. Fermenting these white grapes on the skin adds a dimension you won't find in many white wines around the world, and by avoiding any oxidation to not go "orange" we decidedly went on a path of our own!