



SUMMER IN A BOTTLE ROSÉ 2018

A WÖLFFER ESTATE LIFESTYLE SELECTION

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

48% Merlot, 41% Chardonnay, 6% Gewürztraminer, 3% Riesling, 2% Cabernet Franc

WINEMAKER'S NOTES

Bright, pale copper in color. Beautiful fine floral nose with fresh cantaloupe and pear aromas. The mouth-feel is vibrant yet graceful, striking a perfect balance between fresh fruit, fine tannins, minerality and acidity. The wine is savory and boasts a long finish with creamy yeast and nice classic chalk notes. It is the perfect summer wine.

TECHNICAL DATA

The 2018 growing season was a complex one: cold wet spring, followed (luckily) by a very warm summer and a warm, wet and humid fall. In these conditions, great vineyard management is of utmost importance to bring in healthy and clean fruit and Richie Pisacano and his team rose to the occasion.

We carefully and deliberately selected a number of different vineyard sites for this special wine. The goal was to make a rosé that displayed the beautiful flavors and aromas of summer. To achieve this, we harvested these grapes about 5 days later than those for our other rosés. Choosing the perfect moment to pick was crucial. The Harvest started on September 20th with Gewürztraminer and finished on October 10th. The key was to capture the freshness and vibrancy of the fruit but also to get the ripe and robust flavors promised by the *Summer in a Bottle* name. The crop level varied from 3.0 to 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 additional texture, we let it rest *sur lie* for 2 months before blending and filtering. Malolactic fermentation was strictly avoided to retain the wine's lively mouth-feel and pure fruit character. It was filtered in January 2019 and bottling began on the 28th of January. We plan to bottle 35,600 cases of 750ml bottles and 720 cases 1.5L (magnum) bottles and 720 Jeroboams (3 Liter Bottles).

ANALYSES

Brix at Harvest	19.3	Titrateable Acidity	5.9 gr/L	pH	3.34
Alc. by Volume	12.8%	Residual Sugar	1.75 gr/L		

SERVING SUGGESTIONS

Serve chilled. 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.

SUGGESTED RETAIL PRICE

\$25 per bottle

WHY THIS WINE?

This rosé and its distinctive bottle was first introduced in 2013. We used five varieties, grown in different vineyard sites, harvested at the perfect time to maximize summertime aromas and flavors. The result is a complex, balanced rosé with loads of flavor and natural vibrant acidity. This cult wine embodies Hamptons high summer.