



SUMMER IN A BOTTLE WHITE 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

40% Chardonnay, 26% Gewürztraminer, 17% Riesling, 9% Sauvignon Blanc; 8% Pinot Gris.

WINEMAKER'S NOTES

Shiny and pale gold in color. Amazing aromas of lychee and vibrant white peach fill the nose. The mouth-feel is rich and fruit driven with ripe apricot and mangosteen and achieves great balance between acidity and luscious fruit. The finish is long, dry, vibrant and refreshing, making this an absolute beauty of a 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 selected different vineyards for this luscious, food-friendly white blend. Choosing the perfect moment to pick was crucial. The fruit was carefully hand-harvested, starting on September 27th with Gewürztraminer and ended the first October with Sauvignon Blanc. The handpicked fruit was gently pressed, then allowed a long cold-settling period. The five varieties were fermented to dryness in separate stainless steel tanks at cool temperatures. Malolactic fermentation was completely avoided to preserve the vibrant, fruit-forward character of the wine. After two months on the lees and extensive blending trials, the wine was filtered and carefully blended. It was bottled with screwcap closure end of February 2019. 5,390 cases were produced.

ANALYSES

Brix at Harvest	19.5	Titrateable Acidity	6.9 gr/L	pH	3.32
Alc. by Volume	12.9%	Residual Sugar	1 gr/L		

SERVING SUGGESTIONS

Serve slightly chilled with a variety of foods, including shellfish, lobster, crab cakes, and chicken, veal or pork. This is also the perfect wine to experience the classic pairing of Chardonnay and farmhouse cheddar.

SUGGESTED RETAIL PRICE

\$25 per bottle

WHY THIS WINE?

This is the fifth release for this carefully blended white wine that's inspired by its sibling, Summer in a Bottle Rosé. A blend of rich Chardonnay, tropical, floral Gewürztraminer, ripe Pinot Gris and vibrant Riesling. It's a rich, bright, playful wine that is perfect with fresh, high-season fare.