



SUMMER IN A BOTTLE - LOIRE - TOURAINE - SAUVIGNON BLANC 2024

A WÖLFFER SUMMER SELECTION

REGION

Appellation: Touraine, Loire, France

Wölffer Estate Vineyard co-owners, Marc & Joey Wölffer, have ventured into France's Loire Valley in order to craft an elegant Sauvignon Blanc. Guided by Wölffer Estate's esteemed partner and winemaker, Roman Roth, we have partnered with the historic Bougrier Family Vineyard, founded in 1885. Sourced exclusively from sustainably-farmed Level 3 HVE ("Haute Valeur Environnementale" – High Environmental Value) vineyards, the grapes reflect both environmental integrity and exceptional quality. After numerous trips and blending trials, we have perfectly married classic Touraine appreciable freshness, aromatics, and complexity with Wölffer's signature casual, yet elegant, summer style. This wine embodies European élan and sophistication alongside our iconic Hamptons spirit. It is the ultimate expression of what we do best: craft wines that elevate every meal and moment.

GRAPES

100% Sauvignon Blanc

WINEMAKER'S NOTES

Light yellow with a lovely green hue in color. The wine is beautifully aromatic, rich in thiols displaying fresh classic Sauvignon Blanc notes with hints of gooseberry, lime and elderberries. The wine is well balanced with fine ripeness and vibrant freshness and not grassy. Wonderful fruit, great acidity and good structure give way to a elegant long lees finish. It is a fun yet serious wine with amazing minerality and lovely fine hints of grapes skin adding character and making it a versatile food companion and fun to sip on its own.

WHY THIS WINE?

Inspired by the overwhelming love and demand for our Summer in a bottle Long Island Sauvignon Blanc, we felt emboldened to expand our offerings with a special expression from France's iconic Loire Valley. As part of our commitment to sustainability and thoughtful diversification, we embarked on a research trip to this region. We were immediately captivated by the vibrant terroir-driven wines of the Touraine AOP. Our goal is to create balanced food-friendly wines with modest alcohol levels, much like our Long Island selections. We are proud to introduce this special Sauvignon Blanc to our portfolio.

TECHNICAL DATA

The 2024 growing season in France was marked by a fair amount of rainfall, which was a challenge for red wines, but suited Sauvignon Blanc quite well. Sourced from vineyards certified with the highest regards for sustainability: HVE Level 3 ("Haute Valeur Environnementale" – High Environmental Value), the grapes were cultivated with rigorous care and environmental mindfulness. In Touraine, the result was a season defined by generous fruit yield, bright acidity, and exceptional balance. Harvest began on September 19th, where the healthy fruit was carefully hand-picked. The grapes were immediately gently pressed, well-settled, and cold-fermented in stainless steel tanks. Once dry, the wine was racked off of the whole lees and stayed on fine lees for about three months. Once dry, the young wine was racked off the whole lees and stayed on the fine lees for about 3 months. Following extensive blending trials, on March 18th, 2025, the final blend was composed. Bottling began on May 26th, 2025.

ANALYSIS

Average Brix at Harvest	21.0	Titrateable Acidity	6.21 g/L	Residual Sugar	0.94 g/L
Alc. by Volume	12.0	pH	3.34		

SERVING SUGGESTIONS

Serve chilled. It is the perfect partner to complement seafood, chicken, turkey, veal, pork and even spicy dishes. Charcuterie, cheese and most classically of course, a bouillabaisse. Or enjoy sipping it at a party with friends or treating yourself.

RETAIL PRICE: \$27.00