



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE ROSÉ 2019
A WÖLFFER ESTATE SUMMER INSPIRED SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York
Under the meticulous care of Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island *terroir*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

40% Merlot, 22% Chardonnay, 12% Cabernet Sauvignon, 7% Gewürztraminer, 6% Cabernet Franc, 4% Pinot Meunier, 4% Pinot Blanc, 3% Riesling, 2% Sauvignon Blanc

WINEMAKER'S NOTES

Bright shiny light copper in color. The glass is filled with ripe pear, fresh papaya and rose petal aromas. The mouth-feel is rich and elegant with great structure and wonderful layers. This Rosé has lovely balance between the fresh fruit, fine tannins, good minerality and graceful acidity. The wine is very savory and has a long finish with creamy yeast and nice classic chalk notes. It is the perfect summer wine.

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 harvest was compact and intense. As all the fruit ripened it was crucial to pick quick enough to capture the fresh and vibrant fruit characters. We started on September 22nd and by October 8th the fruit was all carefully harvested and immediately destemmed and pressed. The goal was to make a Rosé full of the flavors and aromas of summer. The key was to capture the freshness and vibrancy of the fruit and to get the ripe and elegant flavors promised by the "Summer in a Bottle" brand. The crop level varied from 3.0 to 5.5 tons per acre. We avoided any maceration and 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 65°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 December 2019 and bottling began on the 27th of January. With a plan to bottle 51,000 cases of 750ml bottles and 790 cases 1.5L (magnum) bottles and 864 Jeroboams (3 Liter Bottles).

ANALYSIS

Average Brix at Harvest	21.7	Titrateable Acidity	6.3 g/L	pH	3.33
Alc. by Volume	12.8%	Residual Sugar	1.0 gr/L		

SERVING SUGGESTIONS

WHY THIS WINE?

This Rosé and its distinctive bottle was first introduced in 2013. It was created in homage to summertime in the Hamptons, and this release delivers on that promise. We used nine varieties of grapes, grown in different vineyard sites, and harvested each lot at the perfect time. This diversity gives us complexity. By carefully blending, we achieve a balanced Rosé with loads of flavors and fruit complementing the wine's natural vibrant acidity. This Rosé has become a cult wine of sorts and is a visual and taste portrait of the Hamptons high summer.



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Serve chilled, solo or as a complement to almost any food. At cocktail parties, 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

\$26 per bottle