



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE ROSÉ 2020

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

48.5% Merlot, 17% Chardonnay, 13% Cabernet Sauvignon, 13% Cabernet Franc, 3% Gewürztraminer, 3% Sauvignon Blanc, 2% Pinot Meunier, 0.5% Pinot Blanc

WINEMAKER'S NOTES

Bright shiny copper in color. The aroma is elegant with fine clean fruit notes of pears and apples but with a luxurious ripeness. The mouth-feel is vibrant and has lovely spiciness and a rich texture with fine tannins. It is livened up by nice acidity and a classic minerality and salinity. This dry rosé is very savory and has a long finish with creamy yeast and delicate chalk notes. This may be the most food-friendly Summer in a Bottle to date and is certainly the perfect summer 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. We carefully and deliberately selected different vineyard sites for this special wine. As all the fruit ripened, it was crucial to harvest quickly. We started on September 25th and by October 21st, the fruit was all carefully harvested and immediately destemmed and pressed. The key to making a rosé full of the flavors and aromas of summer is to capture the freshness and vibrancy of the fruit and to get the ripe and elegant flavors promised by the "Summer in a Bottle" name and look. The crop level varied from 3.0 to 5.0 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 65°F) to total dryness. 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 2021 and bottling began on the 4th of February. With a plan to bottle 68,000 cases of 750ml bottles and 790 cases 1.5L (magnum) bottles and 864 Jeroboams (3 Liter Bottles).

ANALYSIS

Average Brix at Harvest	21.6	Titrateable Acidity	5.96g/L	pH	3.31
Alc. by Volume	12.8%	Residual Sugar	0.5 gr/L		

SERVING SUGGESTIONS

WHY THIS WINE?

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

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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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