



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE CÔTES DE PROVENCE ROSÉ 2021

A WÖLFFER ESTATE SELECTION

REGION

Appellation: Côtes de Provence, France

Wölffer Estate Vineyard co-owners Marc & Joey Wölffer have gone to France's infamous Côtes de Provence to craft the finest rosé. Under the direction of Wölffer Estate's Partner and Winemaker Roman Roth, the immaculate vineyard is sustainably farmed. After extensive blending trials, we have perfectly married the Provençal delicate complexity with Wölffer's signature casual yet elegant summer style. This new wine delivers a European élan and sophistication to a much-loved Hamptons made staple.

GRAPES

Grenache 49%, Cinsault 23.5%, Syrah 18% and Vermentino (Rolle) 9.5%

WINEMAKER'S NOTES

Perfect pale, light rose color. Amazing aromas of tangerine, citrus, peach and lovely floral notes are setting a high bar right from the start. The lively and vibrant fruit is prevalent all the way to the long, elegant finish with classic salinity. The mouth-feel is perfectly balanced with polished minerality, wonderful skin characters, fine yeast notes and playful acidity. This rosé is pure and refreshing with great esprit and a wonderful structure and texture, making it amazingly versatile to be paired with food.

WHY THIS WINE?

Inspired by the success of the Wölffer Estate Vineyard's rosé wines made in the Hamptons and in Mendoza, Argentina, our Summer in a Bottle Wines have taken us to the rosé heart of the world, Côtes de Provence France. Bringing our distinct, deliberate, and focused approach to making sophisticated, fruit driven, and elegant rosé from the place rosé is most famous. We have gone the extra mile and are very proud to have become one of the world leading quality rosé makers.

TECHNICAL DATA

The 2021 growing season had its challenges, marked by a severe frost (-7°C) in April, where the vineyard team used smudge pots to help prevent frost on the fruit. Followed by a wonderfully dry, hot summer that brought about forest fires in the "Plaines de Maures". Working with local firefighters, they were able to perform a miracle to save the winery and the vineyards. With close consultation from Wölffer Estate Winemaker and partner Roman Roth, the team has helped to create this amazing rosé from start to finish, carefully tending their sustainably farmed vineyards, harvesting the grapes, fermenting, lees contact, blending and bottling - all in one place! The harvest started on the 24th of August with Syrah and Grenache on the hills followed by Vermentino and the Cinsault. The specific lots were picked at night during cooler temperatures to protect the fruit. The harvest lasted for 6 weeks with an interruption of 5 days at the beginning of September due to much welcomed rain. At the winery, the fruit went through optical sorting machines, thoroughly eliminating any unsound berries or unwanted stems. This was followed by gentle pressing. The juice was chilled and well-settled. Fermentation was done slowly at a cool 17°C or 63°F in stainless steel tanks. Once dry, the young wine was racked on the whole lees and stayed on the fine lees for about 2.5 months. Extensive blending trials commenced end of November and the final blend was composed, filtered and, finally, bottling started on December 6th, 2021. 34,000 cases were made and shipped to the USA!

ANALYSIS

| | | | | | |
|-------------------------|-------|---------------------|---------|----------------|---------|
| Average Brix at Harvest | 21.5 | Titrateable Acidity | 5.0 g/L | Residual Sugar | 0.4 g/L |
| Alc. by Volume | 12.4% | pH | 3.45 | | |

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

\$26.00