



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE CÔTES DE PROVENCE ROSÉ 2022

A WÖLFFER SUMMER 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 wine delivers and underlines a European élan and sophistication alongside our much-loved Hamptons made staple.

GRAPES

65.5% Grenache, 20.5% Cinsault, 12.5% Vermentino (Rolle) and 1.5% Syrah

WINEMAKER'S NOTES

Perfect pale, light rose in color. The wine has beautiful and classic aromas of ripe berries, hints of dried herbs, ripe honeydew melon and floral scent. The mouth-feel is elegant and sophisticated with lots of ripe fruit notes followed by vibrant minerality, lovely velvet tannins and a fine creamy yeast note that are all in perfect harmony from the start to the long finish. This wine's concentration makes it an elegant and sophisticated option. This is an amazingly versatile, food-friendly rosé.

WHY THIS WINE?

Inspired by the success of the Wölffer Estate Vineyard's rosé wines made in the Hamptons and in Mendoza, Summer in a Bottle has 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

While there was a very dry winter and flowering was late, spring brought some much-needed rains and the warm temperature allowed for a healthy plant cycle. The summer was dominated by a heat wave that slowed down growth and reduced berry size. It was impressive to see the capability of the vines to adapt and rejuvenate during the slightly cooler nights. Climate change forces us to pay very close attention to the vineyard, especially at harvest. We had to be very precise finding the right window to pick to bring in clean, concentrated, fresh and expressive fruit. With close consultation from Wölffer Estate Winemaker and partner Roman Roth, the team has created 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 in mid-August with Grenache and Syrah followed by Vermentino and the Cinsault. The lots were picked at night during cooler temperatures to protect the aroma/fruit. The harvest lasted for 4.5 weeks. 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 mid-November and the final blend was composed, filtered and bottling started on end of December 2022. 40,833 cases 750ml and 733cs Magnums were made.

ANALYSIS

Average Brix at Harvest	21.5	Titrateable Acidity	4.9 g/L	Residual Sugar	0.4 g/L
Alc. by Volume	12.5%	pH	3.47		

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

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WOLFFER.COM