



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE CÔTES DE PROVENCE ROSÉ 2023

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

59% Grenache, 18% Cinsault, 12% Syrah and 11% Vermentino (Rolle)

WINEMAKER'S NOTES

Perfect pale, light rose in color. Beautiful floral and crushed stone aromas and fine peach and melon notes fill the glass. The mouth-feel is delicate and playful with fantastic ripe fresh fruit and classic minerality. There is an overall sophistication and calmness from the creamy yeast characters but also a lively and food friendly acidity. The 4 grape varieties have come seamlessly together into a wonderful Rose blend that is lingering very nicely on a long finish. This is one of the most balanced Rose's that is very versatile and can accompany an array of food.

TECHNICAL DATA

The winter was exceptionally dry and this slowed down growth and we avoided early flowering which in turn helped us to avoid any spring frosts. Luckily rain came in May and June which helped to avoid a drought issue. We try to adapt to climate change and are glad to see that our over 30 year biodiversity program has enabled our vines to resist much better to drought. Having healthier soil and a bigger root system the little rain that we get can all seep into the soil rather than running off. Also having a cover crop helps us to keep more humidity in the soil. The discrepancies of rainfall and the lack of it created a shift in maturity, which was enhanced by a heat wave in July. It was crucial this year to closely monitor the maturity of each block in order to start the harvest at the perfect moment to make great Rose always looking for balance between alcohol, acidity and fruit maturity. 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 done in one place "Estate Grown"! The harvest started in mid-August and lasted for 4 weeks. The lots were picked at night during cooler temperatures to protect the aroma/fruit. 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 off the whole lees and stayed on the fine lees for about 3 months. Extensive blending trials commenced end of November and the final blend was composed, filtered and bottling started end of December 2023.

ANALYSIS

Average Brix at Harvest	21.5	Titrateable Acidity	5.0 g/L	Residual Sugar	0.44 g/L
Alc. by Volume	12.5%	pH	3.48		

SERVING SUGGESTIONS

WHY THIS WINE?

Inspired by the success of the Wölffer Estate Vineyard's rosé wines made in the Hamptons, 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 now from the place rosé is most famous. We are proud to make this special Rosé in France "Estate bottled" meaning that 100% of the wine comes from grapes grown on the land owned or controlled by our partner winery.



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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