



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE CÔTES DE PROVENCE ROSÉ 2024

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

50% Grenache, 20% Vermentino (Rolle), 17% Syrah and 13% Cinsault

WINEMAKER'S NOTES

Pale salmon in color with a light rose hue. The aroma is filled with fine and delicate fruits with hints of herbs, cranberry and red currants. The mouth feel is playful yet well balanced and rich reflecting the wonderful season. Beautiful lush fruit with a lovely smooth tannin structure and refreshing light acidity and classic minerality. This is a perfect blend that is very sophisticated with beautiful layers and character. This rosé is engaging and delicious from start to the long finish. Great on its own but also a versatile food companion.

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.

TECHNICAL DATA

The beginning of the 2024 vintage was full of promises. The rains of the autumn that allowed to make some water stocks, followed by a moderate winter inducted a classical start of vegetation with very few cases of spring frosts. Then the temperatures suddenly rose during the first weeks of spring, accelerating the growth of the vines. The vineyard remained healthy and didn't need a lot of extra work. The flowering went very well and set the stage for a great harvest. We were lucky to get some rain at the end of July and mid- August and the vines didn't undergo any stress, which was very favorable. 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. We started harvesting immaculate fruit in the 2nd week of August and finished early September. The harvest kept its promises with very beautiful freshness and balance in the wines. 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 "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. After we went through extensive blending trials end of November the final blend was composed, filtered and bottling started in January 2025.

ANALYSIS

Average Brix at Harvest	21.6	Titrateable Acidity	4.86 g/L	Residual Sugar	0.37 g/L
Alc. by Volume	12.5%	pH	3.44		



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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