



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE LONG ISLAND ROSÉ 2022

A WÖLFFER ESTATE SUMMER WINE

REGION

Appellation: Long Island, New York. Produced and bottled in Mattituck, 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% Merlot, 20% Cabernet Sauvignon, 11.5% Chardonnay, 5% Cabernet Franc, 4.5% Riesling, 4% Pinot Meunier, 4% Cayuga, 3% Syrah

WINEMAKER'S NOTES

Bright shiny polished light copper in color. Elegant and subtle floral aromas with hints of fresh cut grass and blueberries. The mouthfeel is well balanced. The wine is dry and the fine fruit is wrapped in classic minerality with nice acidity in the background and lovely skin characters that provide great texture and structure to this sophisticated rosé. The finish is very savory and has a classic saline quality that goes on and on. This is a very versatile and food-friendly rosé, the perfect summer wine!

TECHNICAL DATA

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulted in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit homogeneously. Harvest swiftly came, only interrupted by a welcomed rain at the beginning of October. The unpicked fruit had already developed nicely, absent of all disease, with juice that was high in sugar, fresh with intensity and depth. It was key to find the perfect time to pick each variety and immediately process it. To make a great rosé that is vibrant and full of the flavors and aromas of summer you have to capture the freshness of the fruit and get the ripe and elegant flavors promised by the "Summer in a Bottle" name and look. The crop level varied from 2.5 to 4 tons per acre. We avoided any maceration of the skins as we gently pressed the grapes immediately. 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 on the fine lees for 3 months, before filtering and blending. Malolactic fermentation was strictly avoided to retain the wine's lively mouth-feel and pure fruit character. It was filtered in January 2022 and bottling began on the 14th of February. The total production is 51,400 cases of 750ml bottles, 733 cases 1.5L Magnums, and 860cs 375ml bottles

ANALYSIS

Average Brix at Harvest	20.8	Titrateable Acidity	5.95g/L	pH	3.26
Alc. by Volume	12.4%	Residual Sugar	0.5 gr/L		

SERVING SUGGESTIONS

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, veal and pork dishes, and at Thanksgiving, it is perfect with turkey.

SUGGESTED RETAIL PRICE

\$27.00 per bottle

WHY THIS WINE?

This rosé and its distinct 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, harvesting each lot at the perfect time. This diversity gives us complexity and through careful blending we achieve a balanced rosé with lots of fruit flavors, complementing the wine's structure and fresh acidity. This rosé has become a cult wine 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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