



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE LONG ISLAND ROSÉ 2024

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

53% Merlot, 20% Cabernet Sauvignon, 6.5% Cabernet Franc, 5% Chardonnay, 4.5% Riesling, 4% Cayuga, 3% Syrah, 2.5% Pinot Meunier, 1% Gewürztraminer, 0.5% Semillon

WINEMAKER'S NOTES

The color shines in a pale salmon shade with a soft pink hue. Aromas of ripe rose petals, cranberry, red currant, and subtle herbal notes create an inviting bouquet. On the palate, vibrant red berry fruit meets refreshing acidity, perfectly balanced by a fine tannin structure and a touch of classic minerality. Playful yet refined, this rosé delivers both sophistication and intensity. With a crisp, coastal freshness that captures the Atlantic breeze, it's the perfect companion for a summer soirée.

TECHNICAL DATA

The 2024 vintage will go into the history books as the vintage of the century on Long Island. What started off cool and wet with a never-before-seen spring frost on April 26th, which reduced crops in the Chardonnay and Cabernet Franc turned into the warmest year in recorded history, combined with a spectacular 3-month long, sunny end to harvest without any humidity and rainfall. This resulted in the incredible clean and concentrated fruit of the highest order. These ideal conditions made for a smooth and easy harvest that started mid-September and ended by mid-October 2024. To make a great rosé that is vibrant and full of the flavors and aromas of summer you must 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 levels varied from 2.5 to 4 tons per acre. We avoided any maceration of the skins as we gently pressed the grapes immediately and separated the press fractions. 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 an additional texture, we let it rest on the fine lees for 2 months, before filtering and blending. Malolactic fermentation was avoided to retain the wine's lively mouthfeel and pure fruit character. It was filtered at the end of December 2024 and bottling began on February 7th. Bottling 750ml, 375ml, Magnums and 3Liter Jeroboam and Kegs.

ANALYSIS

Average Brix at Harvest	21.7	Titrateable Acidity	5.95g/L	pH	3.4
Alc. by Volume	12.5%	Residual Sugar	0.39 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?

First introduced in 2013, this rosé and its iconic bottle were crafted as a tribute to the essence of summer in the Hamptons, and this vintage stays true to that vision. We used 10 varieties, grown in different vineyard sites, and harvest each lot at the perfect time. This careful selection and artful blending create a rosé with vibrant fruit character, balanced structure, and refreshing acidity. This rosé has achieved cult status and is a visual and taste portrait of the Hamptons at the height of summer.