



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE SAUVIGNON BLANC 2023

A WÖLFFER SUMMER SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, 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

97% Sauvignon Blanc from 5 specific blocks and 3% Pinot Blanc

WINEMAKER'S NOTES

The color is pale shiny yellow. The aroma is delicate with fine gooseberries, fresh dandelions, and lime. The mouthfeel is elegant yet vibrant with fine green apple notes and great balance between the nice fruit, like ripe kiwi and honeydew melon and the playful acidity. There are nice layers of skin characters and lovely lees notes backed by classic minerality giving great structure to the long lip-smacking finish. The perfect wine to pair with food, especially Oysters!

TECHNICAL DATA

In 2023, our journey began with a cool front, shielded by our maritime haven from a Northeast-wide spring frost. Subsequent warmth accelerated growth and ripening, while autumn's mix of sun, rain, and temperature variations unfolded gracefully. We were fortunate to dodge major hurricanes, and meticulous vineyard management, coupled with patience, yielded exquisite fruit. Careful timing in harvesting and strategic leaf removal ensured uniform ripening, minimizing undesirable elements and green pyrazines, enhancing flavor purity. The Sauvignon Blanc harvest started on 9.22 and finished on 10.5.2023, the grapes were gently pressed, and the juice was chilled down to 50° F, well-settled and followed by a cool-fermented at 63°F in stainless steel tanks. After 2.5 weeks, the young wine was racked and aged on the fine lees for 2 more months. After careful tasting trials we made the blend and filtered the wine. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. It was bottled at the end of February 2024, producing 5,400cs cases.

ANALYSIS

Brix at Harvest	19.6 to 20.5	Titrateable Acidity	6.16 g/L
pH	3.29	Residual Sugar	1.5gr/Ltr
Alc. by Volume	12.5%		

SERVING SUGGESTIONS

Serve chilled. Pair this vibrant, crisp, and elegant wine with oysters and clams; sevicehe, soft cheeses; seafood pasta and flavorful salads and any fish and white meat dishes or enjoy its crisp flavors on its own. Winemaker Roman Roth says, "This is the ideal lunch wine in the summer. Vibrant, refreshing, and mouthwatering!"

SUGGESTED RETAIL PRICE

\$27.00 per bottle

WHY THIS WINE?

Sauvignon Blanc is one of the varieties most suitable to grow on Long Island. The special dynamic between the abundance of intense sun and our cooling maritime sea breeze provides a setting to make fantastic Sauvignon Blanc's with distinct mineral character and elegant fruit. Inspired by its sibling, Summer in a Bottle Rosé, this wine has the summertime vibe and is the perfect companion with our abundant Seafood here on the East Coast.