



SUMMER IN A BOTTLE LONG ISLAND SAUVIGNON BLANC 2024

A WÖLFFER SUMMER IN A BOTTLE 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

86% Sauvignon Blanc 8.5% Pinot Blanc, 3% Sémillon, 1.5 Chenin Blanc, 1% Cayuga

WINEMAKER'S NOTES

Pale shiny yellow, straw in color. Elegant floral aromas of honey suckle, ripe with gooseberry and yellow kiwi notes fill the glass. The mouth feel is vibrant and minerally with a smooth and ripe mid-palette - intense yet playful and charming. There is a wonderful, focused balance and a classic sealine long satisfying finish. The perfect wine to pair with food, especially Oysters!

TECHNICAL DATA

The 2024 vintage will go into the history books as the vintage of the century on Long Island. What started of 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 finish like never seen before without any humidity and rainfall. This resulted in 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 the beginning of October 2024. 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 on the 24 and 25th of March 2025, producing 8064 cases.

ANALYSIS

Brix at Harvest	21.2 and 21.9	Titrateable Acidity	5.84 g/L
pH	3.39	Residual Sugar	0.9gr/Ltr
Alc by Volume	12.5%		

SERVING SUGGESTIONS

Serve chilled. Pair this vibrant, crisp, and elegant wine with oysters and clams, ceviche, soft cheeses, seafood pasta, 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.