



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE WHITE 2016

WHITE TABLE WINE

REGION

Appellation: Long Island, NY. Produced and bottled in Sagaponack, NY. 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

40% Chardonnay, 39% Gewürztraminer, 12% Pinot Blanc; 9% Pinot Gris

WINEMAKER'S NOTES

Shiny yellow in color. Amazing aromas of lychees, papaya, cantaloupe, and some mint fill the glass. The mouth-feel is lush and intense with ripe savory fruit and great complexity, while maintaining an elegant structure with layers of wonderful fruit and sun-drenched grape skin characters. The finish is fruity and dry and goes on with fine acidity, classic minerality, hints of creamy lees, and lovely texture.

WHY THIS WINE?

This is the third release for this specially blended white wine that's inspired by its sibling, Summer in a Bottle Rosé, and its summertime vibe. A blend of lush Chardonnay; tropical, floral Gewürztraminer; elegant Pinot Blanc; and lush Pinot Gris, it's a bright, playful wine that is perfect with fresh, high-season fare.

TECHNICAL DATA

The first six months of the 2016 growing season were amongst the driest in recorded history, resulting in small berries with great intensity and concentration. October was rainy, but most of the fruit was picked by then, which resulted in wonderful ripe fruit that is full of aroma. We specially selected different vineyards for this food-friendly white blend. Choosing the perfect moment to pick was crucial. The fruit was carefully hand-harvested, starting early with Pinot Gris on September 21 to capture the elegant ripe flavors. Gewürztraminer came next, then Pinot Blanc, and finally Chardonnay on October 5. The picked fruit was gently pressed, then allowed a long cold-settling period. The four varieties were fermented to dryness in separate stainless steel tanks at cool temperatures. Malolactic fermentation was completely avoided to preserve the vibrant, fruit-forward character of the wine. After three months on the lees and extensive blending trials, the wine was filtered and carefully blended. It was bottled with screwcap closure in mid-March 2017. Only 2,600 cases were produced.

ANALYSIS

Average Brix at Harvest	20.5	Titrateable Acidity	6.0 g/L
pH	3.45	Residual Sugar	0.1%
Alc. by Volume	12.5%		

SERVING SUGGESTION

Serve chilled. This aromatic white blend is an especially good match for shellfish and light fish dishes like ceviche and crudo or sashimi. Try it with white meats and Asian curry spices. Or pair it with your beach or picnic blanket.

SUGGESTED RETAIL PRICE

\$24 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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