



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE WHITE 2019
A WÖLFFER ESTATE SUMMER INSPIRED SELECTION

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

54% Chardonnay, 21% Gewürztraminer, 15% Riesling, 6% Sauvignon Blanc, 4% Pinot Blanc

WINEMAKER'S NOTES

Shiny light golden in color. It has beautiful floral notes with ripe peach and lychee, similar to a field of freshly cut flowers. The mouth-feel is full of flavors, rich fruit, almost oil-like but balanced perfectly due to the vibrant acidity and minerality. There is an overall clean fruit character and pleasingly intense from start to finish. The wine is dry, savory, food-friendly and versatile.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. Timing to find the perfect moment to capture the perfect fruit was key. Most of the fruit was carefully hand-harvested, starting on September 23 with Gewürztraminer and ended the first week of October with Chardonnay. The picked fruit was gently pressed, then allowed a long cold-settling period. The five 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 two months on the lees and extensive blending trials, the wine was filtered and carefully blended. It was bottled the week of January 20th 2020. 7,000 cases were produced.

ANALYSIS

Average Brix at Harvest	22.2	Titrateable Acidity	6.82 g/L	Alc. by Volume	13.2%
pH	3.17	Residual Sugar	1gr/Ltr		

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 savor solo on the beach.

SUGGESTED RETAIL PRICE

\$26.00 per bottle

WHY THIS WINE?

This is the sixth release for this specially blended white wine inspired by its sibling, Summer in a Bottle Rosé, and its summertime vibe. It is a blend of rich Chardonnay, tropical, floral Gewürztraminer, ripe Pinot Blanc and vibrant Riesling. It's a rich, bright, playful wine that is perfect with fresh, high-season fare.