



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE WHITE 2020

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

27% Chardonnay, 21% Pinot Blanc, 20% Riesling, 19% Gewürztraminer and 13% Sauvignon Blanc

WINEMAKER'S NOTES

Shiny yellow in color. The wine is oozing with amazing aromas of passion fruit, fine lychees, ripe peaches and hints of honey. Fruit-driven, beautifully refreshing and dry with a rich mouth-feel that has some fine spices and playfulness. There are wonderful pure fruit flavors of white peach and orange rind notes. This wine is alive with a lovely creamy lees texture and highlighted by beautiful acidity and fine minerality on a long savory finish. This unique white blend is extremely versatile and will be enjoyable with an array of foods.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. We specially select different vineyards for this luscious, food-friendly white blend. Timing to find the ideal moment to capture the perfect fruit in each block was key. After the long hangtime, most of the fruit was carefully hand-harvested, starting end of September with the Pinot Blanc, Sauvignon Blanc and the Gewürztraminer. This was followed by a week of harvesting Chardonnay in October and ended with the Riesling on October 16th. 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 2.5 months on the lees and extensive blending trials, the wine was carefully blended and filtered. It was bottled the week of April 12th, 2021. 8,340 cases were produced.

ANALYSIS

Average Brix at Harvest	22	Titrateable Acidity	5.8 g/L	Alc. by Volume	13%
pH	3.31	Residual Sugar	1.4 g/L		

SERVING SUGGESTION

Serve chilled. This wonderful aromatic white blend is extremely versatile and will be delicious on its own or with an array of dishes like shellfish, sushi or sashimi, white meats with creamy sauces and of course any spicy foods.

SUGGESTED RETAIL PRICE

\$26.00 per bottle

WHY THIS WINE?

This is the seventh release of this specially blended white wine. It is inspired by its sibling, Summer in a Bottle Rosé and its summertime vibe. A blend of elegant Chardonnay, tropical, floral Gewürztraminer, ripe Pinot Blanc and vibrant Riesling come together to make this savory rich, bright, playful wine that is perfect with fresh, high-season fare.