



WÖLFFER ESTATE  
VINEYARD

## SUMMER IN A BOTTLE WHITE 2022

A WÖLFFER SUMMER 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

Chardonnay 50%, Riesling 32%, Gewürztraminer 15%, Sauvignon Blanc 2%, Pinot Blanc 1%

### WINEMAKER'S NOTES

Shiny light yellow in color. Beautiful floral aromas with honeysuckle, ripe green melon and fine lychee notes. The mouth-feel is vibrant and fruit driven with elegant Gewürztraminer aromas and a concentrated mid-palate with creaminess from the Chardonnay. The Riesling brings lovely acidity and amazing minerality that completes the wine. The finish is dry with lovely flintiness and a savory lingering of the fruit that goes on and on. These 5 grape varieties are in perfect harmony to make this vibrant, savory, food-friendly wine.

### WHY THIS WINE?

Making this wine is a winemaker's dream. It is fun making this white blend that's inspired by its sibling, Summer in a Bottle Rosé, and its summertime vibe. A blend of elegant Chardonnay, tropical, floral Gewürztraminer and vibrant Riesling. It's savory rich, bright, playful wine that is perfect with fresh, high-season fare.

### TECHNICAL DATA

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulted in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit homogeneously. Harvest swiftly came, only interrupted by a welcomed rain at the beginning of October. The unpicked fruit had already developed nicely, absent of all disease, with juice that was high in sugar, fresh with intensity and depth. We specially select different vineyards for harvest and harmonizing grape varieties for this aromatic, lush, food-friendly white blend. Timing was crucial to pick the fruit ripe but not too ripe. The fruit was carefully harvested, starting mid-September ending with Riesling end of October. The picked fruit was gently pressed, then allowed a long cold-settling period. The five varieties were fermented separately in stainless-steel tanks at cool temperatures. Malolactic fermentation was completely avoided to preserve the vibrant, fruit-forward character of the wine. After 3 months on the lees and extensive blending trials, the wine was carefully blended and filtered. It was bottled in March 2023 with 7,000 cases 750ml produced.

### ANALYSIS

Average Brix at Harvest	22.0	Titrateable Acidity	6.0 g/L
pH	3.4	Residual Sugar	1.3 gr/Ltr
Alc. by Volume	13.0%		

### 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

\$27.00 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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