



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE WHITE 2021

A WÖLFFER ESTATE 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

55% Chardonnay, 11.5% Sauvignon Blanc, 13.5% Gewürztraminer, 10% Riesling and 10% Pinot Blanc

WINEMAKER'S NOTES

Shiny, light yellow in color. The wine has a rich and fruit driven aromas of fine lychees, cantaloupe and a beautiful floral sent. The wine is elegant, dry and very playful with lots of fruit, pear, fresh peaches and balanced by lively acidity. The mouth feel is medium bodied with nice concentration and layered with lovely creamy yeast notes. The finish is long there is perfect balance between the lush fruit, the fine acidity and the minerality. These 5 grape varieties are perfectly working in harmony to make this vibrant, sophisticated, food-friendly wine.

TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. We especially select different vineyards and complementary grape varieties for this aromatic, lush, food-friendly white blend. Timing to find the ideal moment to capture healthy and ripe fruit in each block was key. After the long hangtime the fruit was carefully harvested, starting mid-September with Gewürztraminer and ending with the Riesling mid-October. 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 3 months on the lees and extensive blending trials, the wine was carefully blended and filtered. It was bottled end of March 2022. 8,900 cases 750ml and 60 3Liter bottles were produced.

ANALYSIS

Average Brix at Harvest	21	Titratable Acidity	5.87 g/L
pH	3.29	Residual Sugar	0.6gr/L
Alc. by Volume	12.5%		

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?

It's a winemakers dream to make this white blend inspired by its Summer in a Bottle sibling. The portrait of summer in the Hamptons, this is a blend of elegant Chardonnay, tropical, floral Gewürztraminer, ripe Pinot Blanc and vibrant Riesling. It's a savory rich, bright, playful wine that is perfect with fresh, high-season fare.