



WÖLFFER ESTATE
VINEYARD

TOCAI FRIULANO 2020

A WÖLFFER ESTATE CELLAR SERIES WINE

REGION

Appellation: The Hamptons, Long Island. Produced and bottled in Sagaponack, New York.

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*.

GRAPES

100% Tocai Friulano (synonym for Sauvignon Vert or Sauvignonasse)

WINEMAKER'S NOTES

The color is deep yellow gold with a green hue. Amazing concentrated aromas fill the glass, including fresh cut wildflowers, sweet ripe melon, honeysuckle and baked apples. The mouth-feel is vibrant, minerally driven and has lovely skin/sultana character. This is a dry, beautiful fruit-driven white wine with an amazing sophistication. The tannin structure of the ripe sun-drenched grape skins is the driving force, but is uplifted by hints of fine acidity and great slate texture. The finish is long with a laser focus on this varietal. This wine can age extremely well and will be a pleasure to be paired with an array of dishes.

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. Right after flowering, early in the season, we removed 100% of the leaves around the fruit zone, ensuring that every cluster was exposed to sunlight and ripened very well. Through meticulous vineyard work and due to the perfect growing conditions, we were able to ripen the fruit till October 2nd before carefully hand-harvesting the perfectly clean and healthy ripe clusters. They were softly pressed, the juice chilled to 50°F, then well-settled and cool-fermented at 63°F in stainless steel for 15 days to dryness. The young wine was racked then aged on the fine lees for 5 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. The wine was filtered and bottled on March 3rd 2021. Only 385 cases were made.

ANALYSIS

Brix at Harvest	21	Titrateable Acidity	6.4 g/L	pH	3.53
Alc. by Volume	12.7%	Residual Sugar	0.5 g/L		

WHY THIS WINE?

Tocai Friulano is a beautiful variety related to Sauvignon Blanc. However, the aromatics of it are far more flamboyant. With the recent hotter vintages, this rare variety is performing extremely well in our unique growing conditions here on the East End. This wine is a delightful, food-friendly white that's rich yet refreshing with amazing aromas. Perfect to accompany seafood or to sip on its own. We take this variety very seriously and the results show our deliberate effort.



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SERVING SUGGESTIONS

Serve chilled. This fruit-driven dry wine with its minerality and nice acidity will go well with rich seafood, chicken or pork dishes. It will also enrich and stand up to spicy Asian foods.

SUGGESTED RETAIL PRICE

\$25 per bottle