



WÖLFFER ESTATE
VINEYARD

TOCAI FRIULANO 2021
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

Light yellow, golden in color. Beautiful fresh fruit aromas of pear, honey suckle and lime zest with a floral parfum fill the glass. The mouth-feel is elegant and medium bodied with wonderful ripe fruit showing hints of orange and kiwi.

There is a lovely overall creamy yeast character that is lovely balanced by soft but subtle acidity and classic minerality. The long, dry and playful finish has nice ripe grape skin fruit characters giving this wine a completeness and making it quite a statement. This wine will age very well and will be a pleasure to be paired with an array of dishes.

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.

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 dodge 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. 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 warm season, we were able to ripen the fruit till October 2nd before carefully hand-harvesting the perfectly clean and healthy ripe clusters. They were gently pressed, the juice chilled to 50°F, then well-settled. We started off with a wild yeast and finished the fermentation slow and cool at 63°F with a cultivated yeast taking 25 days to complete dryness. The young wine was racked then aged on the fine lees for 4 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. The wine was filtered and bottled end of February and bottled on March, 2nd 2022. Only 512 cases were made.

ANALYSIS

Brix at Harvest	21.1	Titrateable Acidity	6.5 g/L	pH	3.48
Alc. by Volume	12.7%	Residual Sugar	0.5 g/L		

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

\$25.00 per bottle