



WÖLFFER ESTATE
VINEYARD

TOCAI FRIULANO 2022
A WÖLFFER ESTATE CELLAR SERIES WINE

REGION

Appellation: Long Island, New York. 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

Pale yellow in color. Filled with beautiful hints of orange peel, fresh mangosteen, and bits of citrus. The mouthfeel is ripe and rich, with an unctuous texture that is well balanced by lovely skin tannins, great minerality, and fine acidity. The finish exudes lovely ripe fruit with great concentration and has a satisfying umami quality. This wine will age meticulously, and it is a pleasure to pair with an array of rich dishes.

WHY THIS WINE?

Tocai Friulano is a beautiful variety related to Sauvignon Blanc, though its aromatics are far more flamboyant. Increasing summer temperatures have allowed this rare variety to thrive within our special East End growing conditions. This results in a delightful, food-friendly white that's rich yet refreshing. It pairs perfectly with a light seafood dish or can be enjoyed simply on its own. We take this unique variety very seriously, and the results speak for themselves with this lovely wine.

TECHNICAL DATA

2022 was one of the finest vintages Long Island has experienced. A cool, dry, and slow spring was followed by a wonderfully warm, sunny summer. This resulted in very small berries (great skin to juice ratio) in pristine condition. July and September were particularly dry months, resulting in spectacular fruit. The grapes came in clean and healthy, which resulted in intensity, fantastic taste, and great concentration. Harvest started early and the small block was hand-picked on September 25th, 2022. The fruit was gently pressed, and the juice chilled to 50°F. We began with wild yeast and finished the fermentation at a slow and cool 63°F with a cultivated yeast, taking 16 days to reach complete dryness. The young wine was racked, then aged on the fine lees for 2 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. The well-settled wine was filtered and bottled on February 14th, 2023. Only 500 cases were made.

ANALYSIS

Brix at Harvest	21.5	Titrateable Acidity	4.7 g/L	pH	3.6
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