



WÖLFFER ESTATE
VINEYARD

TREBBIANO 2019

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

88% Trebbiano Toscano, 11% Perle Chardonnay and 1% Pinot Gris

WINEMAKER'S NOTES

Shiny light yellow in color. Beautiful floral aromas with fresh apricot and wonderful crushed stone minerality fill the glass. The mouth-feel is fresh and vibrant. There are beautiful clean fruit and white peach notes with lively acidity and classic flintiness. The fruit is pure, and the overall balance and elegance is what makes this wine very special. It is perfect to be served with oysters and other seafood.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. 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 because Trebbiano is so well-suited for our climate, we were able to hang the fruit till October 21st 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 13 days to dryness. The young wine was racked then aged on the fine lees for 5.5 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. After extensive blending trials, our best "Perle" Chardonnay and a tiny bit of Pinot Gris were added to give the wine additional balance and aromas. The wine was filtered on March 16th and bottled at the end of March. Only 337 cases were made.

ANALYSIS

Brix at Harvest	19.5	Titrateable Acidity	7.7 g/L	pH	3.25
Alc. by Volume	13.0%	Residual Sugar	0.5 g/L		

SERVING SUGGESTIONS

Serve chilled. Pair this light white with Oysters and other shellfish, chèvre or other fresh or soft-rind cheeses, grilled or roasted fish or white meats, or even with spicy Asian dishes. Though vinaigrette-dressed salads can be hard to pair with wine, this unique white is your answer—it's a beautiful match.

SUGGESTED RETAIL PRICE

\$24 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM

WHY THIS WINE?

Trebbiano, the ubiquitous Italian grape, is extremely well suited for our growing conditions here on the East End. Our Trebbiano is a delightful, food-friendly white that's light and refreshing with amazing aromas. It is perfect to accompany fresh fare or to sip on its own. We take this variety very seriously and the results show our deliberate effort.