



WÖLFFER ESTATE  
VINEYARD

## TREBBIANO 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% Trebbiano

### WINEMAKER'S NOTES

Shiny light yellow in color. Beautiful tropical fruit notes of papaya, maracuja and some mint fill the glass. The mouth-feel is vibrant, almost electric with amazing contrast between soft ripe round fruit notes and crisp focused acidity and fine minerality. The finish is long with chalky acidity and nice fresh fruit. This dry but fruity wine is extremely versatile and can be served with an array of seafood. With great longevity potential, this is a vintage to enjoy for years to come.

### 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. Early in the season, right after flowering, we removed 100% of the leaves around the fruit zone, ensuring every cluster had enough sunlight exposure to ripen perfectly. Through meticulous vineyard work and because of Trebbiano's perfect suitability to our climate, we were able to hang the fruit until October 11<sup>th</sup>, when we carefully hand-harvested the beautifully clean, 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 4.5 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. We made only 388 cases of this wine, which we bottled on March 2<sup>nd</sup>, 2021.

### ANALYSIS

Brix at Harvest	19.2	Titrateable Acidity	8.1 g/L	pH	3.26
Alc. by Volume	12.9%	Residual Sugar	0.5 g/L		

### SERVING SUGGESTIONS

Serve chilled. Pair this light white with shellfish, chèvre or fresh soft-rind cheeses, with roasted fish or white meats, or 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

\$25 per bottle

### 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 yet refreshing with amazing aromas. Perfect to accompany fresh fare or to sip on its own. We take this variety very seriously and the results show our deliberate effort.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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