



WÖLFFER ESTATE  
VINEYARD

## TREBBIANO 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% Trebbiano

### WINEMAKER'S NOTES

Shiny light, yellow in color. Amazing fruit aromas of ripe peaches and pears with hints of super ripe gooseberries. The mouth-feel is fruit driven, almost tropical, but with great balance and freshness. There is a wonderful slate like minerality resulting in an elegant vibrancy. The wine is dry but all the fruit characters are dancing in the mouth and on the long clean and pure finish making this white wine lush and satisfying.

### 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 wine 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.

### 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 escaped 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 carefully handpicking. 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 late until October 27th, 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 20 days to dryness. The young wine was racked then aged on the fine lees for 3 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. We made only 314 cases of this wine, which we bottled on February 22, 2022.

### ANALYSIS

Brix at Harvest	20.4	Titrateable Acidity	7.0 g/L	pH	3.48
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

\$25.00 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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