



WÖLFFER ESTATE
VINEYARD

TREBBIANO 2022

A WÖLFFER ESTATE CELLAR SERIES WINE

REGION

Appellation: The Hamptons, 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

91% Trebbiano, 9% Chardonnay

WINEMAKER'S NOTES

This wine is pale yellow in color. Crushed stone minerality with lovely floral aromas and some lime zest fill the glass. The mouthfeel is flinty with lemon and fine grapefruit notes backed by vibrant acidity and a lovely fresh apple-like fruit and good texture. This wine is delightfully playful and incredibly compatible with food. It's a charming, savory blend that gracefully lingers, tempting you for another sip.

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

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulting in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit homogeneously. Thanks to our careful vineyard maintenance and the ideal match between Trebbiano and our climate, we could prolong fruit ripening until October 12th. On that date, we meticulously hand-picked the golden, pristine, fully 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 16 days to dryness. The young wine was racked then aged on the fine lees for 3.5 months. Malolactic fermentation was completely avoided to retain the wine's vibrancy and fruit-forwardness. We bottled it on February 15, 2023.

ANALYSIS

Brix at Harvest	20.7	Titrateable Acidity	7.0 g/L	pH	3.38
Alc. by Volume	12.9%	Residual Sugar	0.4 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