



WÖLFFER ESTATE  
VINEYARD

## TREBBIANO 2024

### 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

100% Trebbiano

#### WINEMAKER'S NOTES

This is an extraordinary wine, a true reflection of the dream growing season of 2024. Pale golden-yellow in color, it boasts an incredible concentration of pure, perfumed fruit aromas. Notes of ripe papaya, honeydew melon, and a delicate hint of banana mingle with a fresh, salty, mineral-driven sea breeze. On the palate, the mouthfeel is rich and layered, showcasing vibrant, super-ripe fruit characters balanced by beautiful salinity. The finish is powerful and enduring, with lush fruit notes, a subtle hint of petrol, lively acidity, and a savory minerality that leaves you craving the next 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

The 2024 vintage will go into the history books as the vintage of the century on Long Island. What started of cool and wet with a never-before-seen spring frost on April 26th, which reduced crops in the Chardonnay and Cabernet Franc, turned into the warmest year in recorded history combined with a spectacular 3 month long, sunny end to harvest without any humidity and rainfall. This resulted in the most incredible and concentrated fruit of the highest order. This ideal match between Trebbiano and our climate along with the dream vintage, allowed us to prolong the hang time until we meticulously hand-picked the golden, pristine, fully ripe clusters on 10.17.24. The fruit was softly pressed, the juice chilled to 50°F, then well-settled and cool-fermented at 63°F in stainless steel for 23 days to complete 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 bottled it on March 3<sup>rd</sup>, 2025, resulting in just 442 cases.

#### ANALYSIS

Brix at Harvest	22	Titrateable Acidity	7.5 g/L	pH	3.33
Alc. by Volume	13%	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