



WÖLFFER ESTATE
VINEYARD

WÖLFFER VERJUS 2019

REGION

Appellation: Long Island, NY. Produced and bottled in Sagaponack, NY. 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*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPE VARIETY

95% Chardonnay, 5% Merlot

WINEMAKER'S NOTES

Shiny golden in color. Fine fresh clean fruit of honey suckle fills the glass. The mouth-feel is tart and has a wonderful balance between the nice pure fruit (fresh green mango and crisp apples) and the playful acidity. The finish is crisp, vibrant, and laced with nice sweet fruit notes and great minerality. There is a cleansing long tart and fruity finish. The wonderful pure concentration and complexity makes this one of the most delicious Verjus in the world.

TECHNICAL DATA

Hand-picked on September 5, 2019. The unripe grapes were immediately pressed and the juice was chilled to 35 °F for 6 days. In this time, the juice was cold stabilized. It was filtered on September 11th and cold sterile bottled on the September 12th, 2019. Only 559 cases of 750ml Verjus were made.

SERVING SUGGESTIONS

Great and easy to incorporate into elegant and vibrant sauces, or ideal for salad dressings. The gentleness of this Verjus will not overpower even the finest wine. It is wonderful and refreshing to drink as a spritzer or try it as the main ingredient for a Margarita or other cocktail.

SUGGESTED RETAIL PRICE

\$12 per bottle

WHY THIS VERJUS?

Our maritime climate is perfect to make a delicious crisp Verjus. The food-friendliness of our wines and our great relationships with many of the best restaurants in New York and in the tri-state area led to making a Verjus that can be used in wine-friendly salad dressings or sauces. It's also fantastic to drink on its own or for use in cocktails.