



WÖLFFER ESTATE
VINEYARD

WÖLFFER BRANDY (2013/14- LOT 1)

REGION

Appellation: Long Island, NY. Produced and bottled in Sagaponack, NY.

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

TASTING NOTES

Deep, dark and golden hued in color. The aroma is fantastic, filled with bold but clean alcohol, fine oak notes such as vanilla and toasted almonds, and subtle fruit such as dried apricots and orange jam. There is also a beautiful layer of creamy chardonnay with a fine yeast expression. The mouth-feel is huge! Great texture is complemented by lovely toast notes, sandalwood, concentrated fruit, orange zest, Crème Brulee and toffee. The finish is long, classic and smooth.

TECHNICAL DATA

For this special barrel aged Brandy, we distill only our best Chardonnay to use as the base. The Chardonnay was handpicked and fermented and aged in Stainless Steel tanks.

Our still is a small Christian Carl copper pot still from Germany which is known for its high quality and flexibility, giving the distiller complete freedom of expression. Because distilling isn't our main business, we can afford to distill at a very slow pace, and most importantly, we can be more selective and generously separate the bad head and the tail from the body, or as we coined it, "the good stuff!" We therefore only use the purest and best alcohol. Maturation was the most important step and the high proof spirit aged for at least 3 years in small 50 liter fine Hungarian barrels.

After careful tasting trials, the final adjustment was made by blending the different barrel lots in order to find the perfect interception of power and balance by bringing the proof down to 84 degrees alcohol. We bottled this inaugural Wölffer Brandy batch on XX,XX,2018, resulting in only XXX bottles of 375 ml.

SERVING SUGGESTIONS

Don't be in a rush! Take a good look, swirl, smell, sip, savor, and enjoy every drop of this liquid gold.

SUGGESTED RETAIL PRICE

\$ xxx per bottle 375ml

WHY THIS BRANDY

Winemaker Roman Roth earned his enology and distilling degree in 1992 in Germany and had dreamt of making gin ever since! Knowing that we have the finest wines that can be used to distill, we had a fantastic foundation to make something extraordinary.

This first release of our special aged Brandy is to commemorate Wölffer Estate's 30th anniversary. This unique product is a perfect way to highlight a truly incredible milestone.