



WÖLFFER ESTATE  
VINEYARD

## WÖLFFER BRANDY (2016- LOT 3)

### 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.

### TASTING NOTES

Deep dark golden with a slight amber hue in color. The aroma is classic. Beautiful spice notes with ripe creamy chardonnay fruit fills the nose. It is full of baked pears, dried apricots and figs and engulfed in fine toasted oak and sandalwood. The smell/alcohol is pure and polished. The mouth-feel is rich, lush and sophisticated, almost oily, but balanced with wonderful toasted and charred oak, roasted nuts and grilled orange peel. The finish has a hint of vanilla and is very ethereal.

### TECHNICAL DATA

For this special barrel-aged Brandy, we distill only our very best Chardonnay to use as the base. The Chardonnay was handpicked, fermented and aged in stainless steel tanks. Our still is a small Christian Carl copper pot still from Germany which is the perfect type of distilling practice for making a great Brandy. Because distilling isn't our main business, we can afford to distill at a very slow pace, and most importantly, we can more selectively 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. Now comes the important maturing in oak barrels. The high proof spirit ages for at least 3 years in small 50-liter Hungarian barrels.

After careful tasting trials, the final adjustment was done by blending the different barrel lots and finding the perfect spot for power and balance by bringing the proof down to 88 degrees or 44% vol alcohol. We bottled this third Wölffer Brandy batch on XX, XX 2020, resulting in only 1266 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

\$ 75 per bottle 375ml

### WHY THIS BRANDY

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

This is our third release of our specially aged Brandy, and it is a beautiful way to highlight the quality of our vineyard in this concentrated/distilled form.