



WÖLFFER ESTATE  
VINEYARD

**WÖLFFER BRANDY LOT #4 (2017)**

**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**

Dark golden with a shiny slight amber hue in color. Classic aromas of toasted sandalwood, floral dried hay, dried apricots and figs, toasted hazelnut and some marzipan. The mouth-feel is rich and intense with a nice dried fruit concentration and boldness. There are lovely spicy oak notes and an overall focused, clean and pure alcohol from start to the long warm finish. There is a clear fruit line with some dried orange peel and nice charred cedar and vanilla.

**TECHNICAL DATA**

For this special barrel aged Brandy, we distill only our very 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 from Germany which is the perfect type of distilling practices for making a great Brandy. Because distilling is a passion project for the vineyard, 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. Now comes the important maturing in oak barrels. The high proof spirit ages for at least 3 years in small 50 Liter Hungarian Barrels and in 112 Liter new cognac barrels. After careful tasting trials the final adjustment was done, blending the different barrel lots and finding the perfect spot for power and balance by bringing the proof down to 88 degrees or 44% volume alcohol. We bottled this fourth Wölffer Brandy batch in February, 2022, resulting in only 1266 bottles of 375 ml.

**SERVING SUGGESTIONS**

Don't be in a rush! Take a good look, swirl, smell, sip and savor and enjoy every drop of this liquid gold. It would be perfect to be served with sticky date pudding and a butter brandy sauce, roasted nuts or spicy Indian appetizers.

**SUGGESTED RETAIL PRICE**

\$75 per bottle

**WHY THIS BRANDY**

Winemaker Roman Roth earned his oenology 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 fourth release of our specially aged Brandy and it is a beautiful way to highlight the quality of our vineyard in this concentrated/distilled form.