



WÖLFFER ESTATE  
VINEYARD

## WÖLFFER “PINK” GIN 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

The color is a light shiny bright pink. Playful fruit characters from the distilled Rosé are the solid base, but are enhanced by Juniper aromas and a wonderful blend of all the additional botanicals Anise, Fennel, Coriander, Cumin, and Cardamom. There's also a lovely freshness from the Ginger and the Lime zest. The mouthfeel is smooth with clean and pure structure and great focus with a hint of spiciness. The finish is long and dry with a lush classic alcoholic warmth. Overall, this Gin is all about balance, pure and smooth mouthfeel and interesting and refreshing Juniper and Botanical notes.

### TECHNICAL DATA

We distill our celebrated Rosé wine to use as the gin base. For our main flavoring, we handpick, berry by berry our Juniper berries between April and July. We also use small amounts of seeds from Anise, Fennel, Coriander, Cumin, and Cardamom; along with Ginger and lime zest. The still is a copper pot column still which combines the best advantages of both type of distilling practices. Making our gin even more refined. Because distilling isn't our main business, we can afford to distill at a very slow pace, and most importantly, we can 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. The final adjustment was done by taking the proof down to 80 degrees and adding a minute amount of red grape skin extract to create the beautiful “Pink” color. We bottled this batch on August 14, 2017, resulting in 331 cases 375 ml and 343 cases 750ml.

### SERVING SUGGESTIONS

Perfect for G&Ts. It's also well-suited for any cocktail mix, especially a dry Gin Martini.

### SUGGESTED RETAIL PRICE

\$30 – 375 mL

\$350 750 mL

### WHY THIS GIN?

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.

We've been growing our own Juniper berries since 1996, so making gin seemed the natural thing to do. With careful attention, we set out to painstakingly use only the best ingredients and day-by-day, added to the blend to create a luxurious and pure gin.