

# WÖLFFER GIN Non Vintage (2020- lot 1)

## **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 clear. Beautiful aromas fill the glass and a soft warm, clean alcohol highlights how pure this gin is. The aromas are of ripe juniper berries and fine exotic spices. Nice fennel, coriander, cumin and cardamom are lifted by balanced fresh ginger and lime zest. This gin is bold but smooth with a lovely dry long finish and elegant anise lingering. This is a perfect gin to make a pure martini or a gin and tonic, and it will enhance any cocktail.

#### **TECHNICAL DATA**

We distill only our pure and delicious wines to create the base for our gin. For our main flavoring, we handpick, (berry by berry) ripe juniper berries between April and July. We also use small amounts of seeds from anise, fennel, coriander, cumin, and cardamom,

## WHY THIS GIN?

Winemaker Roman Roth earned his oenology and distilling degree in 1992 in Germany and had dreamt of making gin and brandy 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. We only distill our most delicious wines to create a fantastic base and with careful attention, we set out to painstakingly use only the best ingredients to create a luxurious and pure gin.

along with fresh ginger and fresh 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 be more selective and generous in separating 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. We bottled this batch on March 19<sup>th</sup> 2021, resulting in 343 cases 750ml of the finest Gin.

### **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 \$50 750 mL