



WÖLFFER ESTATE
VINEYARD

WÖLFFER VERJUS 2015

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.

WINEMAKER'S NOTES

Bright golden in color. Full of fresh aromas, lime, green apples, kiwi, and gooseberries. The mouth-feel is lip-smacking crisp and vibrant. It's full of lively acidity and balanced by clean sweet fruit. There is a wonderful concentration and complexity that makes this one of the most delicious Verjus we've ever tasted.

TECHNICAL DATA

Hand-picked on September 1, 2015. The unripe grapes were immediately pressed and the juice was chilled to 35°F for 10 days. In this time, the juice was cold stabilized. It was filtered and bottled on September 14, 2015. Only 665 cases of 750ml Verjus were bottled.

SERVING SUGGESTIONS

Great and easy to incorporate into elegant and vibrant sauces, or ideal for salad dressings. The gentleness of this Verjus will not overpower even the finest wine. Wonderful and refreshing to drink as a spritzer or try it as the main ingredient for a Margarita or other cocktail.

SUGGESTED RETAIL PRICE

\$12 per bottle

WHY THIS VERJUS?

Our maritime climate is perfect to make a delicious Verjus. The food-friendliness of our wines and our great relationships with many of the best restaurants on Long Island and in the tri-state area led to making a Verjus that can be used in wine-friendly salad dressings or sauces. It's also fantastic to drink on its own or for use in cocktails.