



WÖLFFER ESTATE
VINEYARD

ESTATE ROSÉ 2025

A WÖLFFER ESTATE SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York. 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. As of the 2025, we are proud to announce that all our Long Island produced wines are made from 100% Certified Sustainable grapes.

GRAPES

60% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon, 9% Chardonnay, 6% Riesling, 4% Vidal Blanc, 1% Chenin Blanc

WINEMAKER'S NOTES

A radiant delicate ruby hue sets the stage for this elegant rosé. The nose is filled with classic floral aromas of honeysuckle, complemented by ripe wild strawberries. On the palate, vibrant acidity and minerality balance the beautifully concentrated fruit, creating a refreshing yet generous mouthfeel. Dry and expressive, it offers an invigorating experience with a long, savory finish that lingers effortlessly. Perfect for summer sipping and a versatile pairing with food, this wine is a stunning reflection of the 2025 vintage, a true winemaker's dream and a glimpse of the exceptional wines still to come.

WHY THIS WINE?

This Wölffer rosé marks the 34th rosé that winemaker Roman Roth has crafted. It is an homage to summertime in the Hamptons and to the lifestyle of founder Christian Wölffer. The fruit is harvested in waves, capturing the flavors of the different grape varieties each picked at the perfect moment. We allow our rosé extended contact with the lees. The result is a complex rosé with great dimension and elegance. Christian loved a pale, dry rosé that had fruit and freshness and we believe he would be proud of it.

TECHNICAL DATA

The 2025 vintage stands as one of the finest Long Island has experienced, building on the momentum of the exceptional 2024 season that preceded it. Its distinction was shaped by an ideal growing season, particularly the hot, dry conditions of July and August, which promoted small berry size and remarkable concentration. The absence of major storms enhanced fruit quality, allowing for consistency and depth. Cooling sea breezes, especially in October, preserved freshness and balance, ensuring that the wines' natural power is matched by vibrancy and lift. Extended hang time under these optimal conditions led to beautifully ripened fruit with impressive structure and bright acidity. This resulted in a balanced, healthy crop. Rosé harvest started on September 21st and ended on October 7th. The grapes were destemmed, pressed, and the resulting must be chilled. The juice for all lots was settled at 40°F, followed by a very slow and controlled fermentation at 62°F that lasted around 3 weeks. We left the wine for about 12 weeks on the lees (*sur lie*) for additional complexity and structure. Some of the blending was done in the juice stage to balance the acidity, pH and sugars of the different blocks and varieties. The wine fermented dry and Malolactic fermentation was avoided. It was filtered at the end of December, and the final blend was made. Bottling started mid-January 2026 resulting in 14,500 cases.

ANALYSIS

Average Brix at Harvest	21.6	Titratable Acidity	7 g/L	Alc. by Volume	12.5%
pH	3.3	Residual Sugar	0.4gr/Liter		

SERVING SUGGESTIONS

Serve chilled. Enjoy this lively wine poolside or on a picnic blanket. Pair it with elegant hors d'oeuvres, such as smoked salmon, poached lobster, raw shellfish, beef or tuna tartare, and soft cheeses. Or serve it with main-course dishes such as roast turkey, baked ham, and roasted or grilled pork, chicken, or fish...it is very versatile!

SUGGESTED RETAIL PRICE

\$19.00 per bottle