



WÖLFFER ESTATE  
VINEYARD

**GRANDIOSO ROSÉ 2025**  
A WÖLFFER WHITE HORSE 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 2025, we are proud to announce that all our Long Island produced wines are made from 100% Certified Sustainable grapes.

**GRAPES**

75% Cabernet Franc, 15% Chardonnay, and 10% Merlot

**WINEMAKER'S NOTES**

Light, pale copper and soft, rose in color. This Cabernet Franc rosé offers a bouquet of delicious and elegant aromas. Bright notes of citrus with hints of wild strawberry, pear, and creamy yeast fill the glass. The mouthfeel strikes a beautiful balance between richness and energy. An abundance of fruit is complemented by creamy notes of rich lees, while lively acidity and sophisticated minerality underscores the fine tannins. The finish is long and savory, with a hint of salinity, making this a distinctive and expressive rosé. As a tribute to how exceptionally Cabernet Franc thrives on Long Island, we felt it only fitting to make it the principal component of our most prestigious rosé. Crafted with exquisite depth and character, the resulting wine pairs wonderfully with food and will evolve with grace in time.

**WHY THIS WINE?**

Grandioso, our "Grand Cru" level White Horse rosé, sets itself apart as our only Cabernet Franc rosé. Fermented entirely in aged, "neutral," barrels, this wine underwent six months of lees contact, imparting a sophisticated, creamy yeast character that is rarely found in rosé. The result is a balance of fresh, yet rich, elegant, yet structured, harmony. Grandioso is truly a distinctive rosé offering both immediate appeal and the depth to evolve gracefully over time.

**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, preserve 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. These ideal conditions made for a smooth and easy dream harvest. For our most sophisticated line of rosé, we hand-selected vines from the finest blocks of our vineyard. Meticulous vineyard management ensured optimal ripeness, and the Cabernet Franc, and Merlot grapes were hand-harvested on October 7<sup>th</sup>, while the Chardonnay grapes were harvested on September 24<sup>th</sup>. All varieties were gently pressed without skin contact to preserve delicacy and precision. The juice for all lots was well-settled at 50°F, and fermented in seven to nine-year-old French barriques, with fermentation peaking at a maximum of 76°F. Malolactic fermentation was intentionally avoided to preserve the fresh fruit character. The wine stayed on the lees for five months, with monthly bâtonnage to enhance texture and mouthfeel. It was gently racked and blended in stainless steel, where it rested on fine lees for an additional month. The wine was filtered and bottled into 1,020 cases of 750ml bottles on the 5<sup>th</sup> of May 2026.

**ANALYSIS**

Alc. by Volume	13.0%	Residual Sugar	0.5gr/Liter			
Brix at Harvest	21.1 and 22.2	Titrateable Acidity	6.5 g/L	pH	3.32	

**SERVING SUGGESTIONS**

Serve slightly chilled. This food-friendly wine is versatile, and pairs well with most foods. It complements a wide range of dishes, including smoked salmon, poached or grilled lobster, shrimp, Peconic Bay scallops, marinated meats, and soft cheeses. For a seasonal touch, consider cellaring it until Thanksgiving and you'll have an unexpectedly perfect companion to your roast turkey!

**SUGGESTED RETAIL PRICE**

\$32.00 per bottle