



WÖLFFER ESTATE
VINEYARD

THE GRAPES OF ROTH DRY RIESLING 2022 BY WÖLFFER ESTATE

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York. Under the meticulous care of Winemaker/Technical Director Roman Roth, 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.

GRAPES

100% Riesling grapes

WINEMAKER'S NOTES

Pale straw in color. Beautiful floral and ripe fruit aromas and classic Riesling "petrol" notes are oozing out of the glass. The mouth-feel is vibrant and concentrated, refreshingly lively and dry. There is a lovely balance between the pear and fresh peach fruit, the wonderful acidity, classic minerality and fine hints of sundrenched skin characters. The finish is savory and lip-smacking good and goes on for a long time with amazing fruitiness and slate notes. This wine will age for decades and due to its dry crisp concentration is the perfect food companion.

WHY THIS WINE?

The Grapes of Roth is Wölffer Estate winemaker Roman Roth's private label and is sold among the premium wines of the Wölffer portfolio. Riesling is one of the greatest wines in the world. "I grew up with lots of sweet Rieslings, but the best were always trocken (dry)," shares Roman Roth. This dry Riesling has lively acidity and is also extremely versatile. It is a wine that makes a palate-pleasing pairing with rich dishes and can happily meet the spicy flavors in any Latin or Asian dishes.

TECHNICAL DATA

2022 is one of the great vintages on Long Island. A cool, dry, and slow spring was followed by more dry weather and a wonderfully warm, sunny summer, resulting in very small berries (great skin-to-juice ratio) in pristine condition. July and September were dry and spectacular, and the fruit, with very little disease pressure, had good concentration and tasted fantastic. We were patient and did not rush into the harvest, giving extra hang time before carefully handpicking. Early in the season, right after flowering, we removed 100% of the leaves around the fruit zone, ensuring every cluster had enough sunlight exposure to ripen perfectly.

The grapes were carefully handpicked on September 25th 2022 and were de-stemmed, crushed then gently pressed. The juice was very well settled and carefully racked, followed by a slow stainless steel-fermentation, first with wild yeast, at a maximum of 63°F lasting 20 days. The wine stayed and matured for 2 months on the fine lees, was filtered in December and bottled March 10th 2023, resulting in 439 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	19.2	Titrateable Acidity	6.5 g/L	Alc. by Volume	12.1%
pH	3.0	Residual Sugar	4.0 g/L		

SERVING SUGGESTIONS

Serve cool, but not ice cold. Pair this vivacious Riesling with buttery shellfish, rich and earthy soups, cream-sauced chicken or mushroom dishes, spicy Asian or Latin dishes and aged cheeses.

SUGGESTED RETAIL PRICE

\$26 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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