



WÖLFFER ESTATE  
VINEYARD

## THE GRAPES OF ROTH MERLOT 2021 BY WÖLFFER ESTATE

### 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. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

### GRAPES

90% Merlot grown by McCullough Vineyard in Cutchogue and 10% Cab. Franc.

### WINEMAKER'S NOTES

Dark ruby in color. This Merlot opens with striking aromatic intensity— a dynamic burst of bright red berry and classic varietal character. Notes of black cherry are seamlessly integrated with fine toasted oak backed by hints of cassis, raisins, and prunes. The mouthfeel is rich and deeply textured, showcasing concentrated dark fruit framed by velvety tannins and a refined structure. Accents of licorice and sandalwood add complexity, while minerality provide balance. The finish is long and satisfying, echoing hints of dark chocolate and more dark fruits. This wine is a true testament to the strength of our terroir, delivering world-class Merlot that is muscular yet elegant, and that will only evolve and improve over time.

### TECHNICAL DATA

2021 proved to be challenging but rewarding. A warm summer and fall encouraged the development of ripe fruits, adding complexity despite intermittent rainfall. Our vineyards were spared of both hurricane Henri and Ida, having minimal impact on our crop. Our vineyard team did an outstanding job ensuring that our fruit was harvested clean and ripe. Patience was crucial to achieving the perfect harvest. Therefore, we implemented extended hang time to garner wonderful fruits before hand-harvesting our Merlot on October 24<sup>th</sup>. The grapes were gently destemmed, followed by meticulous hand-sorting. The Merlot fermented in stainless steel tanks, peaking at 88°F. The cap management was conducted through pump-overs three times a day. The grapes underwent an extended maceration period, during which they were gently transferred and pressed, with the press fraction meticulously separate for individual treatment. Following a seven-day settling period, the wine was moved into French oak barriques—36% new, 36% one year old, and 28% two years old. Malolactic fermentation finished 100%, and the wine was delicately racked a total of four times over the course of the 22 month maturation period. The wine was bottled, unfiltered and unfined on August 21<sup>th</sup> 2023, resulting in only 3852 bottles (750 ml) and 18 Magnums.

### ANALYSIS MERLOT

Brix at Harvest	23.8	Titratable Acidity	3.6 g/L	pH	3.84
Alc. by Volume	13.9%	Residual Sugar	0.4 g/L		

### SERVING SUGGESTIONS

Serve just below room temperature. This Merlot pairs beautifully with richly flavored dishes typically reserved for more robust reds: think steak, cassoulet, duck, or decadent dark chocolate desserts.

**SUGGESTED RETAIL PRICE** \$50.00 per bottle

### WHY THIS WINE?

The Grapes of Roth is Roman Roth's personal label and proudly stands among the most distinguished offerings in the Wölffer repertoire. Merlot, one of Long Island's hallmark varietals and The Grapes of Roth Merlot is consistently ranked among the highest-awarded wines on the East Coast. Benefitting from the region's temperate climate and soils, Merlot achieves optimal ripeness here that rivals some of the finest in the world.