



WÖLFFER ESTATE  
VINEYARD

## THE GRAPES OF ROTH VIRGIN BERRY DRY RIESLING 2021 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

### WINEMAKER'S NOTES

Shiny light gold in color. Amazing ripe fruit aromas fill the air, full of floral perfume with ripe apricot and hints of apple. The mouth-feel is fruit driven but elegant, light and playful with wonderful texture from the golden skin characters, classic minerality and beautiful acidity. The wine is dry but has a lovely fruit sweetness of fresh ripe peaches. The finish goes on for a long time and is very satisfying. This wine has great longevity and is the perfect partner to complete a meal.

### 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. Virgin berries are much smaller in size and have no seeds. This may be the result of a stressed flowering, drought stress, or a clonal variation. These tiny seedless golden grapes of great intensity and aromatic power ripen further than regular Riesling grapes, developing more flavors and concentration. "This is my elegant Grosses Gewächs (or First Growth)!" says Roman Roth.

### TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before carefully handpicking. The tiny golden berries were carefully handpicked on September 26th and 27th with vigilant inspection and selection of the virgin-berry clusters and berries. The grapes were de-stemmed, crushed, then gently pressed. The juice was very well settled at a cold temperature carefully racked and then fermented slowly in stainless-steel tanks first with its own wild yeast and later with an addition of Epernay 2 yeast, lasting 20 days, reaching a maximum of 62°F. The wine stayed on the fine lees for 5 months and was filtered. Bottling was done on February 23, 2022. Only 449 cases of 750ml were produced.

### ANALYSIS

Brix at Harvest	17.5	Titratable Acidity	7.7 g/L	Alc. by Volume	11.7%
pH	3.17	Residual Sugar	6.5 g/L		

### SERVING SUGGESTIONS

Serve cool and savor this dry, elegant and rich Riesling alone or pair it with shellfish, rich and creamy soups, roast chicken or pork, sautéed mushroom dishes, and aged cheeses.

### SUGGESTED RETAIL PRICE

\$32 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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