



WÖLFFER ESTATE  
VINEYARD

## PINOT GRIS 2023

### A WÖLFFER CELLAR SERIES WINE

#### 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

92% Pinot Gris and 8% Semillon

#### WINEMAKER'S NOTES

Light pale yellow in color. Beautiful classic aromas of ripe pear and hints of banana bread and lovely toasted yeast notes fill the glass. The mouth feel is smooth and pure with wonderful play between the ripe fruit, soft hints of acidity and smooth grape characters. There is a seductive smooth silkiness from start to the long savory finish. This is a very sophisticated food wine that will age gracefully.

#### TECHNICAL DATA

2023 started with a scary cold snap but luckily, we were shielded by our maritime climate that prevented Spring frost. Subsequent warmth accelerated growth and ripening, while autumn's mix of sun, rain, and temperature variations provided some challenges but overall, we were fortunate to dodge major hurricanes, and with our meticulous vineyard management, coupled with patience, yielded clean and exquisite fruit. Strategic leaf removal and cluster positioning ensured uniform ripening, minimizing undesirable elements and green pyrazines, enhancing flavor purity and careful timing of when to harvest was crucial. The ripe fruit was hand-picked on September 28th, 2023. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to optimize ripe flavor development and to help ripen the fruit to perfection. The grapes were gently pressed, and the juice was chilled down to 50° F, well-settled, followed by a slow cool fermentation at 63° F in stainless steel tank to complete dryness. After 20 days, the young wine was racked and aged on the fine lees for 5.5 months, then filtered. Malolactic fermentation was completely avoided to preserve the pure fruit-forward character. It was bottled on March 25<sup>th</sup>, 2024, producing 436 cases.

#### ANALYSIS

Brix at Harvest	21.5	Titratable Acidity	5.2 g/L
pH	3.62	Residual Sugar	0.5gr/Ltr
Alc. by Volume	13.1%		

#### SERVING SUGGESTIONS

Serve chilled. Pair this fruit driven, elegant wine with clams, fresh, soft cheeses, tomato salad, beets, pasta, any fish or white meat dishes.

#### SUGGESTED RETAIL PRICE

\$24.00 per bottle

#### WHY THIS WINE?

Pinot Gris is one of the world's most important and classic white grape varieties that grows and ripens ideally on Long Island. We tend the vineyards with meticulous care, and the result is a spectacular wine that is fun and very savory when young but with great longevity as well. "I grew up in a wine region that specialized and celebrated this variety and the first wines I ever made in 1992 where Pinot Gris or Grauburgunder," shares Roman Roth.