



WÖLFFER ESTATE  
VINEYARD

SÉMILLON 2021  
AWÖLFFER ESTATE CELLAR SERIES WINE

**REGION**

*Appellation: Long Island, New York*

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

**GRAPES**

100% Sémillon

**WINEMAKER'S NOTES**

Deep golden yellow in color. Amazing aromas of grape skins, herbal notes with thyme and sage, dried apricots and creamy yeast notes fill the glass.

The mouth-feel is rich and has great structure with layers upon layers of fine velvet tannins, black current leaf and hints of tea. The finish powerful and long, uplifted by fine acidity and great concentration. This wine couldn't be farther from the more oxidized orange wines, rather it has captured the fruit and the skin maceration well in order for you to enjoy this big white wine that finishes like an elegant red wine. It will age for decades.

**TECHNICAL DATA**

2021 was a complex growing season. We had a warm summer and fall that developed ripe fruit characters, while simultaneously dealing with a significant amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, which had little effect on our crops. 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 fruit before making it to the cellar. This Sémillon was hand-picked on October 22<sup>nd</sup> 2021. Leaf removal was completed in the fruit zone during the growing season to ensure that every cluster was exposed to ample sunlight, minimizing pyrazine development (green flavors) and helping to ripen the fruit. The grapes were destemmed, then carefully sorted by hand to pick out tiny green berries and any remaining bit of stems. Then the whole, uncrushed, sorted berries were pumped into a tank to start fermentation on the skin. Puls-Air CO<sub>2</sub> injection was the only method used for cap management during this skin fermentation. The special method ensures vigorous mixing of the grapes (breaking of the grape cap) while simultaneously protecting the wine from oxidation. We maintained a cool fermentation, under 65F, then gently pressed the grapes after 11 days of skin contact. The wine took an additional 21 days to ferment to complete dryness, then it was racked to age for an additional 2 month sur lie in a stainless steel tank. This powerful beauty was bottled on March 2nd, 2023 producing only 464 cases.

**ANALYSIS**

Brix at Harvest	21.7	Titrateable Acidity	5.1 gr/L	pH	3.67
Alc. by Volume	12.2%	Residual Sugar	0.5 gr/L		

**SERVING SUGGESTIONS**

Serve slightly chilled. I recommend that you decant the wine to let it breath a bit and open up. This rich and intense white wine can be enjoyed like a red wine. It will pair well with seafood pastas, salmon, veal or chicken dishes even steak and lamb and of course soft cheeses.

**SUGGESTED RETAIL PRICE**

\$25.00 Wine Club Only

**WHY THIS WINE?**

This native Bordeaux grape is especially suitable to grow on Long Island. The special dynamic between our abundance of intense sun and our cooling maritime sea breeze provides the perfect setting to make a fantastic Sémillon with distinct mineral character and ripe fruit. Fermenting these white grapes on the skin adds a dimension you won't find in many white wines around the world, and by avoiding any oxidation to not go "orange" we decidedly went on a path of our own!