



WÖLFFER ESTATE  
VINEYARD

## SPRING IN A BOTTLE ALCOHOL-REMOVED SPARKLING ROSÉ A WÖLFFER SUMMER INSPIRED SELECTION

### REGION

*Appellation: Rheinhessen Germany*

We've long sought to craft an exceptional non-alcoholic sparkling wine, and we're thrilled to have found an ideal partner in the Strauch Family. Their dedicated attention to their organically farmed vineyards aligns perfectly with our vision. Together, we're eager to introduce our concept of a dry, well-balanced sparkling rosé to the American market.

### GRAPES - Organically grown!

Blend of 75% Pinot Noir, 15% Saint Laurent and 10% of a field blend of Merlot and Cabernet Sauvignon

### WINEMAKER'S NOTES

This non-alcoholic sparkling wine boasts a lustrous pink salmon hue. Its aroma is pristine, offering ripe fruit nuances, including hints of strawberry and other red berries, complemented by delicate yeast undertones. On the palate, it presents a delightful CO<sub>2</sub> mousse, exuding vibrancy, freshness, and a luscious texture with notes of watermelon and ripe grapes. Its remarkable acidity harmonizes flawlessly with the subtle sweetness of the fruit, culminating in a lengthy, invigorating finish accentuated by a pleasing mineral essence. From its elegant structure to its enduringly cleansing finale, this sparkling wine delivers a savory and gratifying experience throughout.

### WHY THIS WINE?

At Wölffer Estate we believe in balance. Whether it is an elegant balanced wine or a full but balanced lifestyle. To round out our offerings, we have found the perfect partner growing grapes organically to develop this exquisite alcohol-free, low calorie, dry rosé sparkling wine. It is perfect for those who want to bring a bit of balance to their life.

### TECHNICAL DATA

2023 was a suitable growing year as a winemaker. It started dry and cool, gradually warming into harvest. There was little rain fall early in the season but in August a period of rain resulted in some pressure that needed to be dealt with by carefully handpicking the fruit and thus ensuring the clean integrity of this wine. An intriguing revelation: the unusually hot rainfall led to perfect conditions, resulting in all grape varieties ripening simultaneously and facilitating a remarkable field blend. The flavors and analysis numbers were excellent. There was a short skin maceration to get the right rose color, followed by gentle whole cluster pressing. The juice was fermented slowly at cool temperatures in stainless-steel tanks. After a short aging time on the lees, the wine was filtered and then in spring 2024 underwent a vacuum rectification which gently removes the alcohol and other volatiles at the relatively low temperature of 77°F and with all the aromatics blended back afterwards. After careful tasting trials, the wine was sweetened with the minimal amount of sugar to achieve perfect balance and freshness. The alcohol-free wine was sparged with CO<sub>2</sub> and bottled starting in March.

### ANALYSES

Brix	18	Titrateable Acidity	5.2 g/L	pH	3.4
Alc. by Volume	0.2%	Residual Sugar	42 g/L		

### SERVING SUGGESTIONS

The ideal non-alcoholic option for a variety of occasions, whether it's a lively evening gathering, a leisurely lunch, poolside relaxation, or a decadent multi-course dinner. Versatile and delicious, it pairs perfectly with a range of dishes including soups, salads, spicy cuisine, pork, and fish. Additionally, it can be used to craft refreshing alcohol-free cocktails or to lower the alcohol content in your favorite classic mixes.

### SUGGESTED RETAIL PRICE

\$20.00 per bottle

### INGREDIENTS & NUTRITIONAL FACTS

De-alcoholized wine, Carbon Dioxide, Organic Sugar, Sulfur Dioxide

5 oz service size: Calories 34, Total fat 0 g, Cholesterol 0 g, Sodium 3 mg, Total carbohydrates 9 g, Sugars 8 g, Protein 0 g, Calcium 11 mg, Potassium 67 mg

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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