



WÖLFFER ESTATE  
VINEYARD

## SUMMER IN A BOTTLE LOIRE VALLEY SAUVIGNON BLANC 2025 A WÖLFFER SUMMER IN A BOTTLE SELECTION

### REGION

*Appellation: Touraine, Loire, France*

Wölffer Estate Vineyard co-owners, Marc & Joey Wölffer, have ventured into France's Loire Valley to craft an elegant Sauvignon Blanc. Guided by Wölffer Estate's esteemed partner and winemaker, Roman Roth, we have sourced exclusively from sustainably-farmed, certified Haute Valeur Environnementale (HVE) vineyards. After numerous trips and blending trials, we have perfectly married classic Touraine appreciable freshness, aromatics, and complexity with Wölffer's signature casual, yet elegant, summer style. This wine embodies European elegance and sophistication alongside our iconic Hamptons spirit.

### GRAPES

100% Sauvignon Blanc

### WINEMAKER'S NOTES

Shiny yellow with a lovely green hue in color. The wine is beautifully aromatic, rich in thiols displaying fresh but ripe Sauvignon Blanc notes with hints of gooseberry, lime and elderberries. The wine is playful and well balanced with ripen fruit and vibrant freshness but not grassy. Wonderful zaftig fruit, lovely acidity and good structure give way to a long finish. It is a serious wine with amazing minerality and lovely structure and character, making it a versatile food companion and delicious to sip on its own.

### WHY THIS WINE?

Inspired by the overwhelming love and demand for our Summer in a bottle Long Island Sauvignon Blanc, we felt emboldened to expand our offerings with a special expression from France's iconic Loire Valley. As part of our commitment to sustainability and thoughtful diversification, we embarked on a research trip to this region. We were immediately captivated by the vibrant terroir-driven wines of the Touraine AOP. Our goal is to create balanced food-friendly wines with modest alcohol levels, much like our Long Island selections. We are proud to introduce this special Sauvignon Blanc to our portfolio.

### TECHNICAL DATA

Starting harvest on August 25th was certainly the earliest vintage the Estate has ever experienced and to capture the freshness, harvest was completed within a few days. After a mild winter, spring arrived quickly, triggering bud break ten days early. Flowering was more difficult due to heat waves and lack of water, which led to reduced berry size. The summer was hot and very dry, with several heatwaves affecting the young vines and reducing yields in some areas. Fortunately, some welcome rain at the end of August helped the grapes to ripen without compromising quality. The healthy fruit was carefully hand-picked. The grapes were immediately gently pressed, well-settled, and cold-fermented in stainless steel tanks. Once dry, the young wine was racked off the whole lees and stayed on fine lees for about three months. Following extensive blending trials in December 2025, the final blend was composed. Bottling began in January 2026.

### ANALYSIS

Average Brix at Harvest	22.2	Titrateable Acidity	5.13 g/L	Residual Sugar	2.0 g/L
Alc. by Volume	13.0	pH	3.36		

### SERVING SUGGESTIONS

Serve chilled. It is the perfect partner to complement Oysters, seafood, chicken, turkey, veal, pork and even spicy dishes. Charcuterie, cheese and most classically of course, a bouillabaisse. Or enjoy sipping it at a party with friends or treating yourself.

### RETAIL PRICE

\$27.00