



WÖLFFER ESTATE  
VINEYARD

## SUMMER IN A BOTTLE LONG ISLAND ROSÉ 2025 A WÖLFFER SUMMER IN A BOTTLE SELECTION

### REGION

*Appellation: Long Island, New York. Produced and bottled in Mattituck, 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. As of the 2025, we are proud to announce that all our Long Island produced wines are made from 100% Certified Sustainable grapes.

### GRAPES

54.5% Merlot, 14% Chardonnay, 12% Cabernet Sauvignon, 8% Cabernet Franc, 5% Pinot Meunier, 2% Cayuga, 1.5% Pinot Gris, 1.5% Pinot Blanc, 1% Gewürztraminer, 0.5% Semillon

### WINEMAKER'S NOTES

The wine glows in a pale blush with a soft pink-orange tint. The nose opens with delicate, ripe notes of cantaloupe and pear layered with fresh orchard fruit. On the palate, it is lively and expressive, offering hints of red berries balanced by bright, refreshing acidity. The blend of varieties harmonizes seamlessly, creating a beautifully integrated flavor profile. Elegant and well-structured, it shows lovely balance with a subtle thread of classic minerality that adds polish to its playful character. This Summer in a Bottle Rosé is generous and fruit-forward, yet refined and focused. A touch of crisp coastal influence brings a breezy freshness that makes it distinctly ours. The perfect companion for a summer soirée.

### WHY THIS WINE?

First introduced in 2013, this rosé and its iconic bottle were crafted as a tribute to the essence of summer in the Hamptons, and this vintage stays true to that vision. We used 10 varieties, sustainably grown in different vineyard sites, and harvest each lot at the perfect time to make this Rosé. Careful selection and artful blending create a rosé with vibrant fruit character, balanced structure, and refreshing acidity. This rosé has achieved cult status and is a visual and taste portrait of the Hamptons summer.

### TECHNICAL DATA

The 2025 vintage stands as one of the finest Long Island has experienced, building on the momentum of the exceptional 2024 season that preceded it. Its distinction was shaped by an ideal growing season, particularly the hot, dry conditions of July and August, which promoted small berry size and remarkable concentration. The absence of major storms enhanced fruit quality, allowing for consistency and depth. Cooling sea breezes, especially in October, preserved freshness and balance, ensuring that the wines' natural power is matched by vibrancy and lift. Extended hang time under these optimal conditions led to beautifully ripened fruit with impressive structure and bright acidity. To make a great rosé that is vibrant and full of the flavors and aromas of summer you must capture the freshness of the fruit and get the ripe and elegant flavors promised by the "Summer in a Bottle" name and look. The crop levels varied from 3 to 4.5 tons per acre. We avoided any maceration of the skins as we gently pressed the grapes immediately and separated the press fractions. The juice for all lots was vinified separately; each was well-settled at 50°F, followed by a cool fermentation (maximum 65°F) to total dryness. To give the wine an additional texture, we let it rest on the fine lees for 2 months, before filtering and blending. Malolactic fermentation was avoided to retain the wine's lively mouthfeel and pure fruit character. It was filtered at the end of December 2024 and bottling began on February 12th. Bottling 750ml, Magnums, 3Liter Jeroboams and Kegs.

### ANALYSIS

Average Brix at Harvest	21.6	Titrateable Acidity	5.85g/L	pH	3.25
Alc. by Volume	12.4%	Residual Sugar	1.0 gr/L		

### SERVING SUGGESTIONS

Serve chilled, solo or as a complement to almost any food. At cocktail parties, it will shine alongside hors d'oeuvres such as smoked salmon, lobster, shrimp, carpaccio and soft cheeses. It can also complement main-course fish, veal and pork dishes, and at Thanksgiving, it is perfect with turkey. Or just sip it while watching the sunset!

### SUGGESTED RETAIL PRICE

\$27.00 per bottle