



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE LONG ISLAND SAUVIGNON BLANC 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

87% Sauvignon Blanc, 5.5% Chenin Blanc, 4.5% Pinot Blanc, 1.5% Trebbiano, 1.5% Cayuga

WINEMAKER'S NOTES

Light, shiny yellow in color. The aroma reveals fine citrus and delicate floral notes with hints of ripe gooseberry. The palate is vibrant, offering ripe flavors balanced by lovely acidity. At its core is elegant fruit with a delicate grassy whisper. The finish is balanced and round, with refined minerality and a satisfying close. A perfect food wine, especially with local oysters.

WHY THIS WINE?

Sauvignon Blanc is one of the varieties most suitable to grow on Long Island. The special dynamic between the abundance of intense sun and our cooling maritime sea breeze provides a setting to make fantastic Sauvignon Blanc's with distinct mineral character and elegant fruit. Inspired by its sibling, Summer in a Bottle Rosé, this wine has the summertime vibe and is the perfect companion with our abundant seafood here on the East Coast.

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.

Harvest started end of September and ended by mid-October. The grapes were gently pressed, and the juice was chilled down to 50°F, well-settled and followed by a cool-fermented at 63°F in stainless steel tanks. After ~2.5 weeks, the young wine was racked and aged on the fine lees for 2 more months. After careful tasting trials we made the blend and filtered the wine. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. It was bottled starting on February 3rd, 2026, producing 10,200 cases.

ANALYSIS

Brix at Harvest	21.7	Titrateable Acidity	6.32 g/L
pH	3.33	Residual Sugar	0.9gr/Ltr
Alc by Volume	12.5%		

SERVING SUGGESTIONS

Serve chilled. Pair this vibrant, ripe yet crisp and elegant wine with oysters and clams, ceviche, soft cheeses, seafood pasta, and any fish and white meat dishes or enjoy its crisp flavors on its own. Winemaker Roman Roth says, "This is the ideal lunch wine in the summer. Vibrant, refreshing, and mouthwatering!"

SUGGESTED RETAIL PRICE

\$27.00 per bottle