



WÖLFFER ESTATE  
VINEYARD

## WÖLFFER VERJUS A WÖLFFER NON-ALCOHOLIC

### REGION

*Appellation: Long Island, NY. Produced and bottled in Sagaponack, NY.*

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. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

### GRAPE VARIETY

100% Chardonnay

### WINEMAKER'S NOTES

Shiny deep yellow in color. Fine aromas of fresh cut grass, peaches, green mangos and kiwi. The mouthfeel is vibrant and playful with a nice spiciness and fresh pure fruit notes, all wrapped up perfectly with bright, crisp acidity. There is nice concentration and intensity on a long finish that is lip-smacking good. It is wonderfully refreshing yet complex.

### TECHNICAL DATA

2023 started cool and thanks to our blessed maritime climate we did not get any effects from a terrible late spring frost that hit the whole rest of the Northeast. After a cool start it got hot which pushed growing and ripening conditions forward. We can be very thankful that none of the major Hurricanes/tropical storms hit us. As Verjus is the first fruit we picked, we managed to get it in clean and in fabulous condition picking it all by hand. The "perfect" unripe grapes were hand-picked on September 7th, 2023, and got immediately destemmed, crushed, and pressed. The juice was chilled to 33°F for 11 days. In this time, the juice was settled and cold stabilized. It was filtered on September 15th and cold sterile bottled on the September 16th, 2023. Only 1042 cases of 750ml Verjus were made.

### ALCOHOL

0.0%

### SERVING SUGGESTIONS

Great and easy to incorporate into elegant and vibrant sauces, or ideal for salad dressings. The gentleness of this Verjus will not overpower even the finest wine. It is wonderful and refreshing to drink it as a spritzer or try it as the main ingredient for a Margarita or other cocktail.

### SUGGESTED RETAIL PRICE

\$12 per bottle

### WHY THIS VERJUS?

Our maritime climate is perfect to make a delicious crisp Verjus. The sea breeze of the Atlantic helps us to make some of the most food-friendly wines in the US. It is this unique terroir and our great relationships with many of the best restaurants in New York and in the tri-state area that led us to start making a Verjus in 1996. It is perfect to be used in wine-friendly salad dressings or sauces. It's also fantastic to drink on its own or used in cocktails.