WÖLFFER ESTATE

Summer in a Bottle consists of wines inspired by the heritage of Hampton and evoke Wölffer Estate's youthful spirit and commitment to innovation. Rooted in Rosé, this portfolio has a unique ability to energize a gathering, enhance a meal and transport us to warmer days.

Year Founded: 1988

Region: The Hamptons, New York

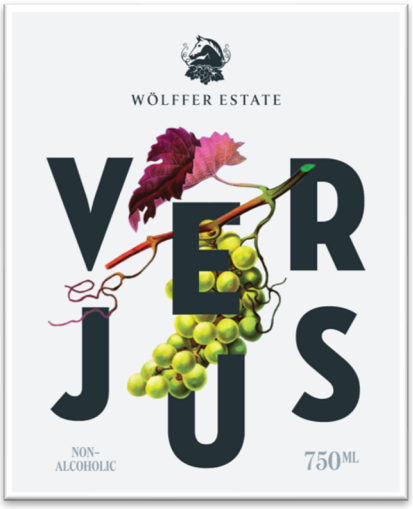
Founder/Winemaker: Christian Wölffer

Known For: For over 35 years, Wölffer Estate Vineyard has been known as one of the finest producers on the East Coast and a center for innovation and the world's best food-friendly wine.

-Sustainable-



Founded in 1988 by Hamburg-born Christian Wölffer, Wölffer Estate Vineyard is a vision-casting American winery with a decidedly European character. The Estate today is co-owned by his children, Marc and Joey Wölffer, and Winemaker Roman Roth, who together bring a youthful vision to a classic winery. Winemaking is at the heart of all we do at Wölffer. The process begins in the vineyard, where Vineyard Manager Richie Pisacano meticulously manages our 55 pristine acres of estate vines located in Sagaponack, New York. In addition to our Sagaponack Estate, we also own 28 acres on the North Fork of Long Island, 200 acres in Mendoza, Argentina, 2.5 acres in Mallorca, Spain, and partner with selected growers on 1,750 acres in Côtes de Provence, France. From the east end of Long Island, to the hills of Mendoza, to the shores of Provence - all our premium reds, whites, and rosés are fresh, elegant, expressive, and stand in the company of the world's finest. Our winemaking team makes Wölffer wine using traditional techniques, but always with an eye toward innovation. All our wines are made using estate-grown or locally-sourced fruit. We pride ourselves in our signature style: food-friendly, elegant wines built for longevity.



Verjus N/A Chardonnay

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. Wonderful and refreshing to drink as a spritzer or try it as the main ingredient in a cocktail.



Petit Rosé Verjus N/A

This playful drink is a bright salmon rosé color with a shiny new copper hue. The fruit is pure with fresh pear and sweet peach as well as apple and hints of lemon. The mouth-feel is vibrant and light with nice balance between the fruit, natural sugar and bright acidity and a refreshing CO2 mousse. Sugar content is 72 grams per liter or 25.5 grams per 355ml serving.

This is the perfect choice of beverage for anybody who does not want to drink alcohol. Incorporate into elegant and vibrant sauces or salad dressings. The gentleness of this Verjus will not overpower even the finest wine. Wonderful and refreshing to drink as a spritzer or try it as the main ingredient for a Margarita or other cocktail.



Spring in a Bottle N/A Sparkling Rosé, Rheinhessen Germany

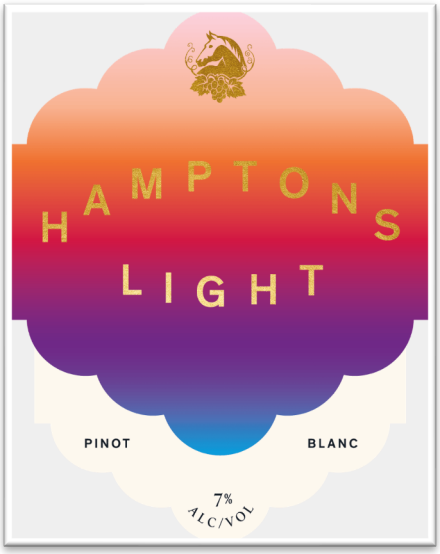
At Wölffer Estate we believe in balance. Whether it is an elegant balanced wine or a full, balanced lifestyle. As the industry trends towards producing more alcohol-free varieties, it is time for more options that don't mean sacrificing taste.
This ready to drink verjus is refreshing to enjoy as a spritzer, use as the main ingredient in a cocktail, or add into your best sauces and salad dressings. This alcohol-removed Rosé is vibrant, refreshing, and perfectly balanced with lovely notes of fresh peach and citrus.



Spring in a Bottle N/A Blanc de Blanc, Moselle Valley, Germany

The success of our Spring in a Bottle Rosé has led us to pursue making a refined and pure Blanc de Blancs to add to our offerings. The Spring in a Bottle Blanc de Blancs has a unique purity and delicate parfum with playful fruitiness. Perfect for those who want to bring a bit of balance to their life!

The aroma is pure and clean with loads of floral notes, white peaches, ripe golden grapes, and cantaloupe. The mouthfeel is vibrant with a wonderfully refreshing CO2 mousse. There is lovely acidity that is balanced by pure fruitiness and some residual sweetness. The finish is light and elegant and playful.



Hamptons Light Low-Alcohol Pinot Blanc

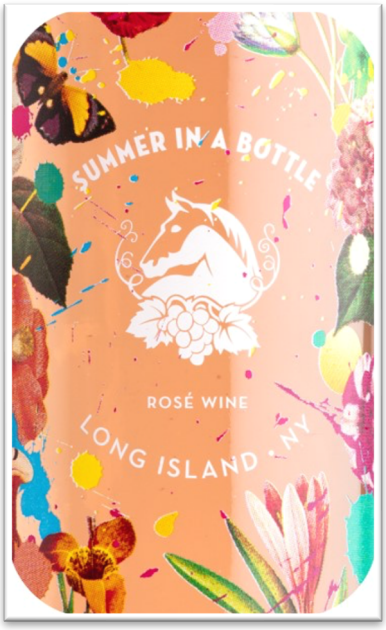
The name Hamptons Light is inspired by the glowing, golden beauty of our home at dawn and dusk. This wine captures the easygoing vibe of the Hamptons lifestyle. We set out to craft a low-alcohol wine without compromising on quality. Made in collaboration with a family winery based in Germany since 1726, this dry Pinot Blanc is clean, elegant, and unmistakably Wölffer. 86% Pinot Blanc, 14% Pinot Gris. With just 7% alcohol and only 75 calories per glass, Hamptons Light allows you to enjoy more moment with less limits. This crisp Pinot Blanc is designed for those who want a wine that fits a lighter lifestyle, without sacrificing flavor, character, or elegance.

Fine fruit of pear, honey due melon with a hint of dry hey on a hot summer day. The mouthfeel is elegant, and light bodied with nice fruit and some lemon zest and lovely very ripe grapefruit notes. The wine has a nice soft acidity and a beautiful smooth lees undertone that rounds out the wine and makes it very satisfying. This Pinot Blanc is made in a light Mosel-style that is very friendly to be a food companion making it the perfect lunch wine. Pairs perfectly with a range of dishes including creamy soups, salads, spicy cuisine, and fish. Use it to craft refreshing low-alcohol cocktails!



2025 Summer in a Bottle Sauvignon Blanc

87% Sauvignon Blanc, 5.5% Chenin Blanc, 4.5% Pinot Blanc, 1.5% Trebbiano, 1.5% Cayuga. 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. Elegant floral aromas of honey suckle, ripe with gooseberry and yellow kiwi notes fill the glass. The mouth feel is vibrant and minerally with a smooth and ripe mid-palate - intense yet playful and charming. There is a wonderful, focused balance and a classic sealine long satisfying finish. The perfect wine to pair with food, especially oysters!



2025 Summer in a Bottle Long Island Rose

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.

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.

Aromas of ripe rose petals, cranberry, red currant, and subtle herbal notes create an inviting bouquet. On the palate, vibrant red berry fruit meets refreshing acidity, perfectly balanced by a fine tannin structure and a touch of classic minerality. Playful yet refined, this rosé delivers both sophistication and intensity. With a crisp, coastal freshness that captures the Atlantic breeze, it's the perfect companion for a summer soirée.



2025 Summer in a Bottle Côtes de Provence Rosé

60% Grenache, 15.5% Cinsault, 14.5% Vermentino (Rolle), 10% Syrah. With close consultation from Wölffer Estate Winemaker and partner Roman Roth, the team has created this amazing Rosé from start to finish, carefully tending their sustainably farmed vineyards, harvesting the grapes, fermenting, lees contact, blending and bottling - all in one place “Estate Grown”! The harvest started in mid-August and lasted for 4 weeks. The lots were picked at night during cooler temperatures to protect the aroma/fruit. At the winery, the fruit went through optical sorting machines, thoroughly eliminating any unsound berries or unwanted stems. This was followed by gentle pressing. The juice was chilled and well-settled. Fermentation was done slowly at a cool 17°C or 63°F in stainless steel tanks. Once dry, the young wine was racked off the whole lees and stayed on the fine lees for about 3 months. After we went through extensive blending trials end of November the final blend was composed, filtered and bottling started in January 2025.

The aroma is filled with fine and delicate fruits with hints of herbs, cranberry and red currants. The mouth feel is playful yet well balanced and rich reflecting the wonderful season. Beautiful lush fruit with a lovely smooth tannin structure and refreshing light acidity and classic minerality. This is a perfect blend that is very sophisticated with beautiful layers and character. This rosé is engaging and delicious from start to the long finish. Great on its own but also a versatile food companion.



2024 Summer in a Bottle Provence Rosé ‘Winter Edition’

White powder on the ground, sunshine filling the sky, and the lively beat of après-ski all around you. Now add the irresistible flavors of ice-cold rosé bursting with notes of peach, cantaloupe, and strawberries. This **LIMITED-EDITION** Summer in a Bottle Côtes de Provence Rosé 2024 bottle is your ticket to the perfect snow day—yodeling optional, but highly encouraged! Beautiful floral and crushed stone aromas and fine peach and melon notes fill the glass. The mouth-feel is delicate and playful with fantastic ripe fresh fruit and classic minerality. There is an overall sophistication and calmness from the creamy yeast characters but also a lively and food friendly acidity. The 4 grape varieties have come seamlessly together into a wonderful rosé blend that is lingering very nicely on a long finish. This is one of the most balanced rosés that is very versatile and can accompany an array of food.

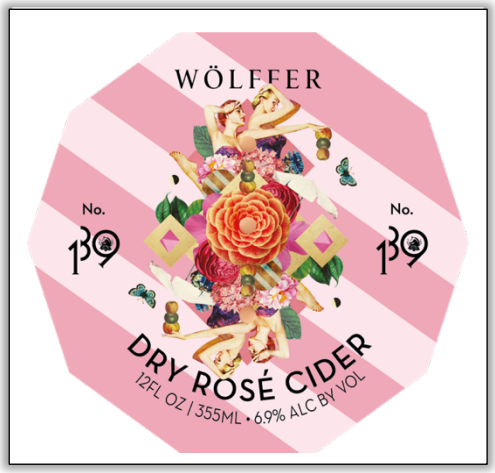


2023/2024 Cabernet Franc

A Gold Label Wine

Our Gold Label wines showcase the beauty of our maritime terroir at an outstanding value. A well-balanced wine that is full, but not heavy, with lots of fruit and beautiful acidity.

91 Points – ’23 James Suckling – *“Classic on the nose, with tobacco leaves, brambleberries and spices that follow through to a palate that’s silky and energetic at once, with saline, structured oolong-tea tannins that are approachable. Hard to resist.”*



Dry Rose Cider

Varieties: Jonagold 20%, Mutsu (Crispin) 20%, Golden Delicious 15%, Idared 25%, Gold Rush 10%, Northern Spy 10%

Region: New York State apples, produced and bottled in Rochester, NY.

Our Wölffer No. 139 Ciders evoke the style, sophistication and spirit of summer in the Hamptons. Rosier and slightly sweeter than our white cider due to a dash of organic extract. Bright shiny rose in color. Fantastic fresh floral notes fill the glass; the Crispin aromas especially stand out with fine hints of yeast. The mouth-feel is pure and clean, with a nice balance of sweet fruit, elegant acidity and fine tannins that provide a long and pleasant finish. There is a nice CO2 mousse, making it very pleasant and playful.



Peach Cider No. 139

Varieties: McIntosh, Empire, Idared, Red Delicious, Golden Delicious, Gala, Mutsu, Honey Crisp, Granny Smith

Our Wölffer No. 139 Ciders evoke the style, sophistication and spirit of summer in the Hamptons. For this cider, Roman Roth, used our New York State proprietary apple blend and a splash of sustainably grown peach juice concentrate to create our first ever peach cider. A fruit driven, refreshing, naturally gluten free, low calorie and elegant addition to our lineup - Peachy Keen!

Inviting aromas of pure peach and a sweet apple pie undertone. The mouthfeel is refreshing and rich, each sip leaving you curious for another. This cider is a delightful balance and playful, with sweet peach and crisp apple, offering a truly one-of-a-kind flavor combination.



Cranberry Spiced Cider No. 139

We blended our proprietary New York State apples with vibrant cranberries and a touch of warm spice to create No. 139 Cranberry Spiced Cider. With its ruby red glow and notes of cinnamon, clove, and orange zest, this festive cider is naturally gluten free, refreshingly crisp, and filled with comforting character. It is a spirited, seasonal standout in the No. 139 lineup.

The flavors of the cider combine to weave a spicy web of warmth and tang, each sip leaving you curious for another. It is our ode to comfort and joy. It captures the warmth of the holidays while remaining crisp and refreshing for any time of year.