

SUMMER IN A BOTTLE

Made by 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.



2024 Sauvignon Blanc

86% Sauvignon Blanc, 8.5% Pinot Blanc, 3% Sémillon, 1.5 Chenin Blanc, 1% 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!

90 Points - '23 James Suckling

90 Points - '23 Decanter



2023/2024 Long Island Rose

53% Merlot, 20% Cabernet Sauvignon, 6.5% Cabernet Franc, 5% Chardonnay, 4.5% Riesling, 4% Cayuga, 3% Syrah, 2.5% Pinot Meunier, 1% Gewürztraminer, .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.



2024 Côtes de Provence Rosé

50% Grenache, 20% Vermentino (Rolle), 17% Syrah and 13% Cinsault. t, 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.



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.



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

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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.