



WÖLFFER ESTATE  
VINEYARD

## ABOUT WÖLFFER ESTATE VINEYARD

*Wölffer Estate Vineyard embodies all the elegance and charm of Hamptons country living and has defined Long Island winemaking since 1988.*



### Our Heritage

Founded in 1988 by Hamburg-born Christian Wölffer, Wölffer Estate Vineyard is an American winery with a decidedly European character. A 55-acre vineyard located in Sagaponack, New York, in the heart of the Hamptons, these former potato fields have become the quality benchmark of Long Island winemaking today, producing roughly 37,500 cases each year. The winery is located on the same property as Wölffer Estate Stables, a premier equestrian facility that lends the iconic horse imagery to Wölffer Estate Vineyard's elegant packaging.

### Commitment to Quality and Sustainability

Under the meticulous care of Winemaker/Partner Roman Roth, Wölffer wines are made in a classical style, with a rich concentration of fruit and lively acidity. Vineyard Manager Rich Pisacano ensures that our vineyard is sustainably farmed, using a non-interventionist approach that results in a full expression of our unique *terroir*. Similar in many respects to Bordeaux, conditions here are defined by the Bridgehampton loam soil, a by-product of the glacial moraine that formed Long Island, and cool ocean breezes from the Atlantic, just 2.6 miles away. It is this winning combination of climate and soil that ensures the ripeness and acidity necessary for producing Wölffer's signature style: European elegance combined with the typicity of their Long Island *terroir*.

*A sustainable vineyard in the heart of the Hamptons*  
139 Sagg Road, P.O. Box 9002, Sagaponack, New York 11962, 631-537-5106, wolffer.com



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The entire staff regards itself as the custodian of the vines, with hands-on care, from planting, to growing, to the culmination of the process—the hand-harvesting and hand-sorting the grapes. This painstaking approach to viticulture can mean sacrificing as much as 40% of the grapes during the growing season in order to concentrate plant energy and nutrition for the most promising fruit. Vines are pruned, the shoots thinned and certain leaves removed by hand for optimum exposure to the sun. A drip irrigation system nourishes the vines during drought periods and extends the growing and ripening time.

Wölffer's average yield of grapes per acre is between two and four tons, a quantity set by Roth and Pisacano to produce the most intensely flavored wines. When the growing cycle is complete, every effort is made to find the perfect time to pick the ripe crop by hand, so that they can be gently pressed, vinified, aged, bottled, and corked in classic style.

### Our Wines and Ciders

Wölffer Estate Vineyard is well known for vibrant and elegant Chardonnays and rich, intense Merlots. Our dry Rosé portfolio, including three still wines, has become a favorite of New York City dwellers and summer Hamptonites alike. Wölffer's exceptional *Methode Champenoise* sparkling wines, including a Blanc de Blanc and sparkling Rosé, are ideal for celebrations. Winemaker Roman Roth's European roots shine in the classic Cabernet Franc. The popular Late Harvest Chardonnay ice wine, Wölffer's dessert nectar is made from frozen grapes. And our dry ciders—one white and one rose, both introduced in 2013—extend Wölffer quality into a brand-new, category. These consistently well-balanced wines and ciders are an elegant complement to a wide range of foods, a tribute to the versatility of our *terroir* and proof of our drive for innovation and excellence.

### Destination Wölffer

Located two hours from Manhattan, Wölffer Estate Vineyard welcomes guests year-round and is open every day for tastings. No reservations are required for this incomparable wine experience which has introduced oenophiles from around the world to the outstanding quality of Long Island winemaking.

Visitors to the winery discover a Tuscan-style villa set in the vines, far removed from the hectic pace of New York City. The gracious 12,000-square-foot winery houses a tasting room and boutique and a state-of-the-art winemaking facility equipped with computerized stainless-steel tanks, laboratory, riddling rooms, bottling line and cellar, where our world-class wines age in French oak barrels. And, in keeping with European tradition, barrel rooms constructed of high-vaulted caves and a wine library of rare vintages are part of the winery's subterranean charm.

The tasting room at Wölffer Estate Vineyard offers table service as well as more informal tastings and classes at our wine bar. Guests may select from a range of wine flights and enjoy a cheese plate with a selection of artisanal cheeses. French doors open onto a stone terrace that is bordered with hydrangeas and overlooks the vineyard, offering one of the most picturesque views in Long Island Wine Country.

### Special Events

Wölffer's impressive winery has become a sought-after venue for weddings and special events. During the summer, Wölffer offers a busy calendar of events including the James Beard Foundation's annual Chefs and Champagne fundraiser. Harvest is celebrated with a fun-filled party complete with grape-picking and stomping, barrel-rolling and a sumptuous country lunch. Throughout the year, Twilight Thursdays offer live jazz in our main winery, and during the summer, Sunset Fridays and Saturdays take place at the Wölffer Wine Stand, located at 3312 Montauk Highway, the perfect spot to by wine, and enjoy cheese, wines and live music on the

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lawn. Candlelight Fridays extend live music through the cooler months, with wines by the glass, and cheese and charcuterie plates.

**Contact Information**

To learn more about Wölffer Estate Vineyard, including information about the Wine Club and upcoming events, please visit [www.wolffer.com](http://www.wolffer.com) or call Donnell Brown at 631-537-5106, ext 31.

