

**Wölffer Estate Vineyard****2007 Rosé
(Hamptons Long Island)**

It must be spring on Long Island. The weather is getting just a little warmer. The East End sod farms are blanketed in that golf course green. And Wölffer Estate has released its new rosé vintage. In making his rosé, Wölffer Estate's Roman Roth often blends white and red grapes, and this vintage is no different. It's made with 40% Chardonnay, 35% Merlot, 17% Cabernet Sauvignon and 8% Cabernet Franc.

Roth, like most everyone in the Long Island wine world, considers 2007 "an ideal growing season" because there were many warm, sunny days and only moderate rain. The fruit for this wine was harvested between

September 26 and October 13. After crush, the juice was gently pressed off and settled at 50° Fahrenheit followed by a cool fermentation temperature of 66° Fahrenheit to total dryness. Aged in stainless steel after blending, Malolactic fermentation was strictly avoided.

Wölffer made a lot of it this year — over 4000 cases — but with another Hamptons summer ahead, they'll need it. A beautiful pale — extremely pale — copper-salmon color, the nose is very reminiscent of Sauvignon Blanc with fresh squeezed citrus aromas — grapefruit, lemon and lime — with subtle hints of herbs and briary strawberry. On the palate, it continues its impersonation of a dry white wine with grapefruit and lemon staying in the forefront. Only as it warms do some strawberry and raspberry notes emerge. Medium-light bodied, it has great acidity and is no doubt extremely versatile.

Drink it with shellfish, non-shellfish, salads, or on its own on a hot summer day at the beach. Looking for the quintessential Hamptons wine? This might be it. Delicious.

Reviewed May 27, 2008 by [Lenn Thompson](#).

THE WINE**Winery:** [Wölffer Estate Vineyard](#)**Vintage:** 2007**Wine:** Rosé**Appellation:** [Hamptons Long Island](#)**Grapes:** [Chardonnay](#), [Cabernet Sauvignon](#),
[Cabernet Franc](#), [Merlot](#)**Price:** \$15.00**THE REVIEWER****Lenn Thompson**

Lenn Thompson writes about New York wines for *Dan's Papers*, *Long Island Press*, *Long Island Wine Gazette*, *Edible East End* and [Hamptons.com](#). Two words describe his taste in wine — *balance* and *nuance*.

Lenn prefers food-friendly, elegant

wines to jammy, over-extracted fruit bombs and heavy-handed oak. When reviewing, Lenn tastes each wine three times — alone right after opening, with food, and again the next day — believing that 90-second reviews are unrealistic and not how the average person enjoys wine.