



ANTONOV SAUVIGNON BLANC 2018 A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: Long Island, New York

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

100% Sauvignon Blanc

WINEMAKER'S NOTES

Shiny and golden in color. Vibrant, ripe Sauvignon Blanc aromas fill the glass with a sophisticated floral perfume accompanied by ripe gooseberries, lime zest and hay notes. The mouth-feel is elegant and playful and displays great underlying ripeness and structure. The ripe silky texture is beautifully balanced by classic minerality and bright acidity, creating richness and nerviness at the same time. The aftertaste is long lasting and has great depth. It is a perfect food wine.

TECHNICAL DATA

The 2018 growing season was a complex one: cold wet spring, followed (luckily) by a very warm summer and a warm, wet and humid fall. In these conditions, great vineyard management is of utmost importance to bring in healthy and clean fruit and Richie Pisacano and his team rose to the occasion.

Beautiful, ripe and healthy grapes with fantastic sugar, pH and acidity were carefully hand-picked on October 2nd 2018. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit. The grapes were gently pressed, and the juice was chilled down to 50°F and well-settled, followed by a cool-fermentation at 63°F in stainless steel tanks to complete dryness. After 14 days, the young wine was racked and aged on the fine lees for 7.5 more months, and was then filtered. We also fermented a portion in an older 500 L Puncheon. That fraction of wine was kept for 5 months on the whole lees. After careful blending trials, we used 7% of this lot in the total blend. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. It was bottled on July 30th 2019, producing only 239 cases.

ANALYSIS

Average Brix at Harvest	21.8	Titrateable Acidity	6.3 g/L	pH	3.58
Alc. by Volume	13.2%	Residual Sugar	0.4 g/L		

SERVING SUGGESTIONS

Serve chilled. Pair this very sophisticated Sauvignon Blanc with oysters, soft cheeses, pasta dishes, flavorful salads, and of course any fish and white meat dishes.

SUGGESTED RETAIL PRICE

\$30

WHY THIS WINE?

Antonov is one of the finest expressions of our *terroir*, commitment to quality, food-friendliness and longevity. Sauvignon Blanc is one of the varieties most suitable to grow on Long Island. The special dynamic between the abundance of intense sun and our cooling maritime sea breeze impart a distinct mineral character and ripe fruit.