



WÖLFFER ESTATE  
VINEYARD

## ANTONOV SAUVIGNON BLANC 2020 A WÖLFFER WHITE HORSE SELECTION

### REGION

*Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.*

Under the meticulous care of Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island *terroir*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

### GRAPES

100% Sauvignon Blanc Musqué clone

### WINEMAKER'S NOTES

Bright shiny light gold in color. Amazing aromas fill the glass. Floral notes with hints of ripe gooseberries, fresh cut grass, honeysuckle and ripe partlet pear. The mouth-feel is vibrant and concentrated and loaded with pure, fresh ripe fruit characters and a lovely underlying creamy yeast. There is a lovely texture with some lemon rind and a playful acidity and classic minerality. There is great balance from the start to the long satisfying finish that ends with a nice saline quality. This is a wine for the ages that will be fun to taste for many years to come. It is also the perfect food companion.

### TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. Absolutely gorgeous ripe and healthy grapes with perfect flavor, sugar, pH and acidity numbers were carefully hand-picked on September 28<sup>th</sup>. Partial leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to balance green pyrazines and help ripen the fruit. The grapes were gently pressed, and the juice was chilled down to 50°F, well-settled followed by a cool-fermentation at 61°F in stainless steel tanks and 8% Fermented in a 500 Liter 3 year old French Oak Puncheon to complete dryness. The Sauvignon Blanc in the barrel stayed for 5.5 month sur lie. The wine in tank was racked after 22 days and aged on the fine lees also for 5.5 months. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. After careful blending trials, we blended and filtered the wine. It was bottled on March 31<sup>st</sup> 2021, producing only 717.5 cases.

### ANALYSIS

Average Brix at Harvest	20.8	Titrateable Acidity	6.3 g/L	Alc. by Volume	13.2%
pH	3.39	Residual Sugar	0.4gr/Ltr		

### SERVING SUGGESTIONS

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

### SUGGESTED RETAIL PRICE

\$32 per bottle

### WHY THIS WINE?

Wölffer White Horse wines are made to be the truest representation of our heritage and high quality. Antonov is 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 provides a setting to make fantastic Sauvignon Blancs with distinct mineral character, great concentration and ripe fruit. Our goal with this wine is to reach for a quality level unparalleled on the East Coast.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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