



## ANTONOV SAUVIGNON BLANC 2021

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 predominantly the Musqué clone

### WINEMAKER'S NOTES

Light yellow in color with a golden rim. The aroma is beautiful with delicate gooseberry, with a mix of ripe honey suckle and fresh lime zest. The mouth-feel has volume and structure with vibrant fresh ripe fruit and lively but subtle citrus notes. The wine is well-balanced and there is great concentration and weight with wonderful acidity and amazing minerality on a long savory finish. This is a wine for the ages that will be fun to taste for many years to come and it is the perfect food companion.

### TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that developed ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. Leaf removal was completed in the fruit zone during the growing season to ensure that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit. Wonderfully aromatic and gorgeous ripe and healthy grapes with perfect flavor, sugar, pH and acidity numbers were carefully hand-picked on September 27th. 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 7% Fermented in a 500 Liter 3-year-old French Oak Puncheon to complete dryness. The Sauvignon Blanc in barrel stayed for 5.5 months 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 April 13<sup>th</sup>, 2022, producing only 1,070 cases.

### ANALYSIS

Average Brix at Harvest	20.7	Titratable Acidity	7.0 g/L	Alc. by Volume	13.2%
pH	3.2	Residual Sugar	0.4gr/Ltr		

### SERVING SUGGESTIONS

Serve chilled. This wine is extremely food friendly. 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.