



ANTONOV SAUVIGNON BLANC 2022

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

Shiny, pale yellow in color. Be advised, this may be one of the best white wines we have ever made! The most beautiful aroma of ripe but fresh fruit fills the glass. Powerful hints of floral notes with fresh cut grass and hints of thyme and mint. The mouthfeel is vibrant, concentrated, and full of ripe elegant fruit like honeydew melon, fresh peaches, and ripe kiwi. The playful acidity is in perfect balance and the finish is amazing with savory saltiness and minerality, fine acidity, and lovely ripe grape skin characters. 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. This could stand out as one of the finest white wines we've ever crafted.

TECHNICAL DATA

2022 is one of the great vintages on Long Island. A cool, dry, and slow spring was followed by more dry weather and a wonderful warm sunny summer which resulted in very small berries (great skin to juice ratio) in pristine condition. July and September were spectacular and the clean fruit with very little disease pressure had great concentration and tasted fantastic. Leaf removal was completed in the fruit zone during the growing season to ensure 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 24th. 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 6% Fermented in 2 x 500L 3-year-old French Oak Puncheon to complete dryness. The Sauvignon Blanc in barrel stayed for 6-month sur lie. The wine in tank was racked after 16 days and aged on the fine lees also for 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 30th, 2023, producing only 1,369 cases.

ANALYSIS

Average Brix at Harvest	22.4	Titratable Acidity	6.7 g/L	Alc. by Volume	13.4%
pH	3.3	Residual Sugar	0.3gr/Ltr		

SERVING SUGGESTIONS

Serve chilled. This amazing 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 expression 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 an ideal 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.