



WÖLFFER ESTATE  
VINEYARD

## CASSANGO CABERNET SAUVIGNON 2014

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*. Grapes sourced outside our own vineyard must meet rigorous quality standards, and exemplify the character of the varietal as expressed only on Long Island.

### GRAPES

75% Cabernet Sauvignon from Pellegrini Vineyards; 14% Merlot from Leslie Alexander's Vineyard; and 11% Cabernet Franc from Lieb Vineyard.

### WINEMAKER'S NOTES

The color is almost black with a dark red-brick hue. Amazing aromas of ripe fruit fill the glass. Notes include classic cassis, black cherries, fine licorices, dark chocolate, and toasted vanilla. There's a powerful mouth-feel, full of vibrant ripe fruit and beautifully balanced with layers of ripe tannins and well-integrated toasted oak. The wine has great concentration and the finish goes on and on with classic minerality, fine tar, leather, and prune notes.

### WHY THIS WINE?

Wölffer White Horse wines are named after horses at Wölffer Estate Stables, and are the truest representation of our heritage and high quality. Cabernet Sauvignon, when well-tended in the vineyard, can bring forth one of the most amazing and interesting wines Long Island can produce. Our ability to make ripe Cabernet Sauvignon elegant and playful, yet concentrated, is unique and makes these wines very special.

### TECHNICAL DATA

The 2014 growing season will go down in history as the vintage with low humidity and lots of sunshine. This rare phenomena for Long Island helped to produce spectacular fruit flavors of fresh and pure nature with amazing concentration, especially when the crop level was carefully monitored and adjusted down below 2.75 tons per acre. The ripe, healthy and mature Cabernet Sauvignon grapes were hand-harvested after extended hang-time on November 4, 2014, followed by de-stemming and careful hand-sorting on our sorting table. The grapes were cold-soaked at 50° F for one day, then fermented in a stainless-steel tank. The fermentation went up to 88° F and the cap was pumped over three times a day during the peak temperature. Maceration lasted 21 days, after which we gently transferred and pressed the grapes. Only the free-run was used for this wine. After just three days of settling, the wine was moved into 30% new and 70% one- and two-year-old French and American oak barrels. Malolactic fermentation finished 100% after one month. Instead of filtering the wine, it was carefully racked four times during its 20 month maturation in oak. After intensive trials, the Merlot and Cabernet Franc were blended in. The wine was bottled un-filtered and un-fined on September 26, 2016, producing only 176 cases.

### ANALYSIS

Alc. by Volume	13.5%	Residual Sugar	0 g/L		
Cabernet Sauvignon					
Average Brix at Harvest	22.4	Titrateable Acidity	5.4 g/L	pH	3.6

### SERVING SUGGESTIONS

Serve this robust Cab with pan-seared or grilled steak, braised ribs or lamb, swordfish or shark, aged Gouda, truffle pasta, or just savor it on its own.

SUGGESTED RETAIL PRICE: \$40

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
WWW.WOLFFER.COM