



WÖLFFER ESTATE
VINEYARD

CAYA CABERNET FRANC 2014

A WÖLFFER WHITE HORSE SELECTION

REGION

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

83% Cabernet Franc from our '91 Cabernet Franc planting and from Surrey Vineyards; and 17% Merlot from Leslie Alexander Vineyards.

WINEMAKER'S NOTES

Dark red brick in color. The aroma is elegant with fine cassis and blackberry notes and hints of prunes, figs and mushrooms. The mouth-feel is concentrated and fruit-forward with dried berries, fine licorice, dark chocolate and a wonderful solid, soft tannin structure. The wine has great intensity and good acidity and a long finish with classic minerality and texture. This wine will age beautifully and is a perfect companion to food.

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 3.0 tons per acre. After an extended hangtime, the dark and tiny ripe grapes were hand-harvested on November 5, 2014. The ripe fruit went through additional selection on our sorting table to ensure that only absolutely perfect grapes were used for this special wine. The de-stemmed fruit was cold-soaked at 50° F for 24 hours, then fermented in 1.5-ton open bin fermenters at a maximum temperature of 84° F. The cap was managed via punch-down three times a day during peak fermentation. The total maceration was 20 days, after which the fruit was gently transferred and pressed. After just nine days settling, the wine was moved into 30% new and 60% older French oak barriques. Malolactic fermentation finished 100% and the wine was carefully raked three times during its 20 month maturation. The wine was bottled unfiltered and unfinned on July 27, 2016, resulting in just 487 cases.

ANALYSIS

Average Brix at Harvest	21.9	Titratable Acidity	5.6	pH	3.54
Alc. by Volume	13.5%	Residual Sugar	0.2 g/L		

SERVING SUGGESTIONS

This is a wine to be laid down for a while. Best served a few degrees below room temperature, this wine pairs beautifully with lamb, pheasant, chicken, veal, or mushroom dishes. Serve it with grilled salmon for a delicious—if unusual—complement.

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 Franc, when well-tended in the vineyard, can bring forth one of the most exciting and interesting red wines Long Island can produce. The 2014 Caya is a food-friendly wine that showcases the versatility of Cabernet Franc.