



CAYA CABERNET FRANC 2016 A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: Long Island, New York

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

80% Cabernet Franc from our '91 Cabernet Franc planting and from Surrey Vineyards, 19% Merlot from our Estate Merlot vines and McCullough vineyards, and 1% Petit Verdot.

WINEMAKER'S NOTES

Dark red brick in color. Beautiful subtle and ripe fruit notes fill the glass including cassis and toasted sandalwood with fine licorice and dark chocolate notes. The mouth-feel is rich and vibrant with great concentration and wonderful layers of ripe tannins that create a strong backbone for the lush fruit. The finish is long with classic minerality and finesse. This Cabernet Franc will age beautifully and is a perfect food companion.

TECHNICAL DATA

The first six months of the 2016 growing season were amongst the driest in recorded history, resulting in small berries with great intensity and concentration. October was rainy but did not have any negative impact.

After a long hang time we started to carefully hand-harvest on October 20th and finished on the 27th. The ripe fruit went through additional selection on our DREAM sorting table to ensure that only absolutely perfect grapes were used for this special wine. The de-stemmed fruit was then cold-soaked at 55° F for 48 hours before inoculating and starting the fermentation. The maximum temperature reached 86° F. The cap was managed via pump-over three times per day during peak fermentation. The total maceration was 21 days, after which the fruit was gently transferred and pressed separating the press fraction. After 13 days settling, the wine was moved into 25% new and 75% old French oak barriques. Malolactic fermentation finished 100% and the wine was carefully racked three times during its 21-month maturation. The wine was bottled unfiltered and unfined on August 6, 2018, resulting in just 725 cases.

ANALYSIS

Average Brix at Harvest	21.7	Titrateable Acidity	5.0	pH	3.65
Alc. by Volume	13.5%	Residual Sugar	0.2 g/L		

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE

\$35

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.