



WÖLFFER ESTATE  
VINEYARD

CAYA CABERNET FRANC 2017  
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**

90% Cabernet Franc from our '91 Cabernet Franc planting and from Surrey Vineyards and 10% Merlot from McCullough Vineyards.

**WINEMAKER'S NOTES**

Dark red brick almost black in color. Wonderful aromas of ripe cherry, figs and prunes with toasted sandalwood fill the glass. The mouth-feel is elegant with subtle velvet tannins, great concentration of ripe fruit, vanilla and fine acidity. It has a lovely texture with notes of dark chocolate, licorice and minerality. This is a sophisticated wine from start to finish and a perfect partner to food.

**TECHNICAL DATA**

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall but with extra vineyard care and careful crop level adjustments it was the perfect condition to ripen fruit and bring forth rich and elegant fruit driven wines with good acidity and concentration. After a long hang time we carefully hand harvested on October 27<sup>th</sup>. 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 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 a day during peak fermentation and the total maceration was 11 days after which the fruit was gently transferred and pressed separating the press fraction. After 13 days settling, the wine was moved into 30% new and 70% older French oak barriques. Malolactic fermentation finished 100% and the wine was carefully raked four times during its 20 1/2-month maturation. The wine was bottled unfiltered and unrefined on August 8<sup>th</sup>, 2019, resulting in just 957 cases.

**ANALYSIS**

Average Brix at Harvest	22.0	Titrateable Acidity	4.7	pH	3.63
Alc. by Volume	13.8%	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.

**SUGGESTED RETAIL PRICE**

\$37 per bottle

**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 2017 vintage is a good example of how well this variety is suited to our climate making food friendly wines with great longevity, and that can compete with the best of the world.