



WÖLFFER ESTATE
VINEYARD

CAYA CABERNET FRANC 2018 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

76.3% Cabernet Franc from our 1991 Cabernet Franc planting and from Surrey Vineyards, 18.5% Merlot from our 1990 vineyard, 4.5% Malbec and 0.7% Petit Verdot.

WINEMAKER'S NOTES

Dark red brick in color. Classic aroma is filling the glass. Cassis, light toasted sandalwood, roasted almonds, licorice, and ripe plums. The mouth-feel is rich but elegant. Fine dark cherry and fig notes are surrounded by well-integrated toasted oak and layers of velvet tannins. There is nice concentration of the fruit and a smooth but lively long finish. This is a beautiful Cabernet Franc, fruit driven, sophisticated and balanced. The perfect partner to food.

TECHNICAL DATA

To describe the 2018 growing season is not easy. It was a mix of a cold wet spring, followed luckily by a very warm summer and finished with a warm, wet and humid fall. Great vineyard management was of utmost importance to bring in healthy, clean fruit. Vineyard manager Richie Pisacano and his team rose to the occasion. The fruit came in with good numbers and full of flavor. Patience was rewarded as it was crucial to push as long as possible and wait for the perfect moment to pick. After a long hang time, we carefully hand harvested on October 25th. 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 87° F. The cap was managed via pump-over three times a day during peak fermentation and the total maceration was 18 days after which the fruit was gently transferred and pressed separating the press fraction. After 14 days settling, the wine was moved into 28% new and 72% older French oak barriques. Malolactic fermentation finished 100% and the wine was carefully racked four times during its 18.5-month maturation. Through intensive tasting trials the blend was decided and blended in August 2019. The wine was bottled unfiltered and unfined on May 20th, 2020 resulting in just 749 cases.

ANALYSIS

Average Brix at Harvest	20.5	Titrateable Acidity	5.3	pH	3.7
Alc. by Volume	13.8%	Residual Sugar	0.2 g/L		

SERVING SUGGESTIONS

This is an extremely versatile wine, perfect to pair with a array of different foods. Best served a few degrees below room temperature, this wine pairs beautifully with burgers, lamb, pheasant, chicken, veal or mushroom dishes. Serve it with grilled salmon for a delicious, yet unusual, complement.

SUGGESTED RETAIL PRICE

\$37 per bottle

WHY THIS WINE?

Wölffer White Horse wines are named after horses at Wölffer Estate Stables, and they 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. We are particularly proud of the quality of this wine. Anybody can make good wine in a good vintage but to make a great wine in a difficult year, that is very special!

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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