



WÖLFFER ESTATE  
VINEYARD

**CAYA CABERNET FRANC 2019**  
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**

82% Cabernet Franc from 5 different vineyards, 17% Merlot from our 1990 vineyard, 1% Cabernet Sauvignon

**WINEMAKER'S NOTES**

The color is black with a purple-red rim. Classic, sophisticated aromas fill the glass, kirsch and cassis, graphite, led pencil shavings, iodine, leather and beautiful floral notes. The mouth-feel is rich yet elegant with ripe plums, figs, layers of ripe tannins, licorices, tar, dark chocolate and black berry jam all giving this wine great structure. The wine is big with warm alcohol and concentrated. Nice spice, vanilla and white pepper from the well-integrated tasted oak and a lovely minerality. The finish is long and vibrant with a satisfying dark finish. This is a unctuous and vibrant Cabernet Franc that will age for decades.

**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 exceptional quality of this wine.

**TECHNICAL DATA**

The 2019 vintage may be the greatest vintage Long Island has seen. The season started a bit cool and wet, however the most important three growing months were absolutely perfect, producing healthy, concentrated, solid grapes and grape skins with fantastic aromas and power. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. After a long hang time, we carefully hand harvested from October 3rd to the 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 destemmed fruit was cold-soaked at 55°F for 24 hours before inoculating and the fermentation was done in open top bins and stainless-steel tanks. The maximum temperature reached 88°F. The cap was managed via punch-down and pump-over three times a day during peak fermentation and the total maceration was 25 days after which the fruit was gently transferred and pressed separating the press fraction. After 3 days settling, the wine was moved into 27% new and 73% 1-4-year-old French oak barriques. Malolactic fermentation finished 100% and the wine was carefully racked four times during its 20-month maturation. Through intensive tasting trials the blend was decided and blended in August 2020. The wine was bottled unfiltered and unfined on July 16th, 2021 resulting in just 1,283 cases.

**ANALYSIS**

Average Brix at Harvest	23.4	Titrateable Acidity	4.8 g/L	pH	3.56
Alc. by Volume	13.5 %	Residual Sugar	0.3 g/L		

**SERVING SUGGESTIONS**

This is an extremely versatile wine, perfect to pair with an 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