



WÖLFFER ESTATE
VINEYARD

CAYA CABERNET FRANC 2020 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 3 different vineyards, 16% Merlot and 2% Cabernet Sauvignon

WINEMAKER'S NOTES

Deep Ruby in color. The aroma is classic and rich, filled with violets and floral notes, fine forest floor, nice toasted oak and licorice with some vanilla and Tabacco/dark chocolate hints. The mouth-feel is smooth and seamless from a bright fruit driven start all the way to the long lasting finish. Filled with ripe rich fruit and velvet tannins. There is great concentration and power with layers of texture but also a overall elegant balance. The wine and the finish is rich and savory and the finish goes on for a long time. This wine will age beautifully for decades to come.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. After a beautiful long growing season we carefully hand harvest the perfectly ripe grapes starting October 15th finishing on the 25th. The fruit went through additional selection on our DREAM sorting table to ensure that only perfect grapes were used for this special wine. The de-stemmed 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 87°F. The cap was managed via punch-down and pump-over three times a day during peak fermentation and the total maceration was 24 days after which the fruit was gently transferred and pressed separating the press fraction. After 9 days settling, the wine was moved into 18 new and 82% 1-5-year-old French oak barriques. Malolactic fermentation finished 100% and the wine was carefully raked four times during its 20-month maturation. Through intensive tasting trials the blend was decided and blended in August 2021. The wine was bottled unfiltered and unfinned on August 4th, 2022, resulting in just 1,265 cases 750ml, 2cs Magnums and 6 Jeraboams.

ANALYSIS

Brix at Harvest	21.6 and 23.4	Titrateable Acidity	4.7 g/L	pH	3.6
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

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.