



WÖLFFER ESTATE
VINEYARD

CHRISTIAN'S CUVÉE MERLOT 2013
THE WÖLFFER FLAGSHIP WINE

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*.

GRAPES

92.5% Merlot from our oldest Merlot vines, planted in 1990; 6% Cabernet Franc from Surrey Vineyards; and 1.5% Petit Verdot from Sam McCullough's vineyard.

WINEMAKER'S NOTES

Almost black with a dark red rim in color. Chalk and flinty notes mixed with cassis and ripe blackberries, hints of toasted almonds and dark chocolate. The mouth-feel is powerful with amazing concentration and depth. Ripe subtle fruit is interlaced with layers of rich velvet tannins and a fine balanced acidity. This is a wine that should be experienced with your eyes closed, not distracted by the demands of the day. Inhale the deep aromas of cranberries, lilac, mushrooms, sandalwood, vanilla, and licorice. There is rich ripe fruit at its core: blackberries, ripe black cherries, prunes and figs. Layers of velvet tannins make this wine a powerhouse and, together with notes of licorice, leather, toasted oak and dark chocolate, it's a classic wine of the highest caliber. The finish is long and tightly woven with wonderful waves of lingering flavors, leaving a lasting impression. This is a wine to lay down for many years.

WHY THIS WINE?

The Wölffer White Horse label signifies our top-level reserve wines, the truest representation of our heritage and high quality. Christian's Cuvee, named for Founder Christian Wölffer, is the pinnacle of quality at our estate. The vines from which it is made (our oldest Merlot block) receive the ultimate care and attention. Blessed with a vintage that could be compared to what 1945 was for Bordeaux (and with a spare-no-expense approach for the creation of this Merlot - Long Island's signature variety), this is a wine that can stand with the very best in the world.

TECHNICAL DATA

2013 was an epic growing season. It was the most amazing year we've seen and can be compared to the greatest vintages ever produced. A sunny and hot start of summer was topped by a moderate, but sunny and completely rainless, end of summer and fall (one of the driest on record). The spectacular ripe grapes were hand-picked and sorted on October 30, 2013, and after additional sorting on our sorting table, fermented in a 6,000 liter upright French oak tank reserved for our flagship wine. The peak fermentation temperature was 90° F, with a total extended maceration of 22 days on the skin. Pump-overs were done three times a day (every 8 hours) during the peak of fermentation, and the wine was gently pressed and the press-fraction separated. After nine days settling, the wine went into French oak barriques (60% new), where Malolactic fermentation finished 100%. The final blend was created in August 2014. The wine spent 20 months in French oak and was racked four times. The finished wine was bottled on August 4, 2015. Only 273 cases (750 ml), 48 magnum (1.5 L) and 29 Jeraboams (3L) bottles were produced.

ANALYSIS

Brix at Harvest	22.0	Titratable Acidity	4.7 g/L	pH	3.65
Alc. by Volume	13.5%	Residual Sugar	0.1 g/L		

SERVING SUGGESTIONS

Serve slightly below room temperature. Pair this special wine with big flavors, such as lamb, steak, aged cheeses and good quality chocolate with a high percentage of cacao. Or enjoy it on its own...with no distractions.

SUGGESTED RETAIL PRICE: \$100 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM