



## CHRISTIAN'S CUVÉE MERLOT 2015 A WÖLFFER FLAGSHIP WINE

### REGION

*Appellation: Long Island, New York.*

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

### GRAPES

97.6% Merlot from our oldest Merlot vines (planted in 1990), 2.4% Cabernet Franc from Surrey Vineyards.

### WINEMAKER'S NOTES

Almost black in color with a stunning dark red rim. Classic aromas of liquorice, sandalwood, fine leather, smoked pine, dark berry, and cassis fill the glass. The mouth-feel is rich with concentrated, lush fruit and layers of ripe, soft tannin and well-integrated oak. The finish is long and elegant with a soft structure and great minerality. This is a Merlot to lay down for many years.

### TECHNICAL DATA

2015 was a fantastic growing season on Long Island, blessed with abundant sunshine, cool nights, and the least rainfall on record. This made for healthy, aromatic and concentrated fruit, ideal to make great wines.

Perfectly ripe fruit was carefully hand-harvested on October 22nd 2015, followed by further detailed selection on our sorting table. The grapes were cold-soaked for a day to enhance the fruitiness of the wine. The Wölffer fruit was fermented in a 6,000-liter upright French oak tank that reached a peak temperature of 90° F and spent 26 days on the skins. The Cabernet Franc was harvested on the 23<sup>rd</sup>, fermented in stainless steel, and macerated for 20 days. Pump-overs were done very meticulously three times a day (every eight hours) during the peak of fermentation. The wine was gently pressed and the press fraction above 1.3 Bar was separated. After 13 days, the wine went into French oak barriques (50% new and 50% one-year old oak), where Malolactic fermentation finished 100% by the end of January 2016. The wine matured for 20 months in barrel and was racked on the lees four times. It was bottled unfiltered and unfiltered on August 2nd 2017. Only 145 cases were produced.

### ANALYSES

Brix at Harvest	22.2	Titrateable Acidity	5.1 g/L	pH	3.5
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

### WHY THIS WINE?

Christian's Cuvée, named after Wölffer Estate Vineyard's Founder Christian Wölffer, is the pinnacle of quality. This highly coveted wine is only made during great vintages and the vines from which it is made receive the ultimate care and attention. With a spare-no-expense approach to production, this wine can stand up to the very best in the world.