



WÖLFFER ESTATE  
VINEYARD

## CHRISTIAN'S CUVÉE MERLOT 2017

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

78% Merlot from our oldest Merlot vines, planted in 1990 and 22% Cabernet Franc from Surrey Vineyards.

### WINEMAKER'S NOTES

Almost black with a dark red rim in color. Classic aromas of licorice, fine leather, nice toasted oak and dark ripe berries/cassis fill the glass. The mouth-feel is rich with concentrated lush round fruit notes and amazing layers of ripe soft tannins and well-integrated oak. The finish is long end elegant with a soft structure and great minerality.

This is a concentrated yet classically balanced Merlot that can be aged and enjoyed for many years to come.

### TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall. It was ideal to ripen fruit and bring forth elegant fruit driven wines with good acidity and concentration. Especially all the extra vineyard care paid off and rewarded us with wonderful grapes. The perfectly ripe Merlot was carefully hand-harvested on October 20<sup>th</sup> and the super ripe Cabernet Franc was harvested on the 27<sup>th</sup> October 2017. Both were followed up by further detailed selection on our "DREAM" sorting table. The grapes were cold-soaked for two days to add to the fruitiness of the wine. The Merlot fruit was fermented in a 6,000-liter upright French oak tank and reached a peak temperature of 91° F and spent 20 days on the skins. The Cabernet Franc fermented in stainless steel and macerated for 21 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 1.1 Bar was separated. After 12 days, the wine went into French oak barriques (50% new and 50% one-year old oak), where Malolactic fermentation finished 100% by the middle of January 2018. The wine matured for 20 months in barrel and was raked of the lees four times. It was bottled unfinned and unfiltered on August 6<sup>th</sup> 2019. 265 cases 750ml, 30 magnums and 8 3L produced.

### ANALYSIS

Brix at Harvest	Merlot 22.5	Titrateable Acidity	Merlot 5.7 g/L	pH	Merlot 3.48
	Cab. Franc 22.2		Cab. Franc 4.8 g/L		Cab. Franc 3.68
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?

The Wölffer White Horse label signifies our top-level reserve wines, the truest representation of our heritage and high quality. Christian's Cuvée, named for Founder Christian Wölffer, is the pinnacle of quality at our estate. This wine is only made in great vintages and the vines from which it is made (our oldest Merlot block) receive the ultimate care and attention. With a spare-no-expense approach for the creation of this Merlot – (Long Island's signature variety), this wine can stand up to the very best in the world.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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