



WÖLFFER ESTATE
VINEYARD

CHRISTIAN'S CUVÉE MERLOT 2019
THE WÖLFFER FLAGSHIP WINE

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.
Under the meticulous care of Winemaker and 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

97% Merlot from our oldest Merlot vines, planted in 1990, 2% Cabernet Franc from Surrey Vineyards and 1% Cabernet Sauvignon from the Leslie Vineyard.

WINEMAKER'S NOTES

Black in color with a dark red brick hue. The aroma is encompassing. Cassis, blackberries, prunes, iodine, toasted cedar and sandalwood. The mouth-feel is powerful and concentrated with big fruit notes like dates, figs and blackberry jam from start to finish. There is an amazing dense ripe tannin structure with leather, licorice, dark chocolate, roasted chestnuts and a well-integrated toasted oak. There is a seamless intense power with lovely dark fruit and great chalkiness, all coming together in perfect balance. The finish lingers on for a long time. This is an elegant powerhouse that will be a pleasure to be enjoyed for decades to come.

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 after 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.

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. The perfectly ripe Merlot was carefully hand-harvested on October 3rd and the super ripe Cabernet Franc was harvested on the 25th of October, 2019. 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 19 days on the skins. The Cabernet Franc fermented in stainless steel and macerated for 25 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 3 days, the wine went into French oak barriques (42% new and 58% 1 and 2-year-old oak), where malolactic fermentation finished 100% by the middle of January 2020. The wine matured for 20 months in barrel and was raked of the lees 3 times. It was bottled unfiltered and unfiltered on July 20th 2021. Only 379 cases 750ml, 60 magnums and 11 x 3L were produced.

ANALYSIS

Brix at Harvest	Merlot 22.5	Titrateable Acidity	4.9 g/L	pH	3.5
	Cab. Franc 23.6				
Alc. by Volume	13.5%	Residual Sugar	0.4 g/L		

SERVING SUGGESTIONS

Decant this wine an hour before serving. 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