

# CHRISTIANS CUVEE PINOT NOIR 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.

#### GRAPES

94% Pinot Noir from Leslie Alexanders Vineyard and 6% of our Caya Cabernet Franc

#### **WINEMAKER'S NOTES**

Dark red brick in color. Beautiful pure, rich and aromatic with black cherries, dried cranberries hints of licorice, vanilla and fine toasted oak. The mouth-feel is big with lots of ripe fruit but still well balanced by layers and layers of velvet tannins and lovely skin characters. The wine is intense with great concentration and has classic earthiness and minerality providing a big structure. The finish is long and savory with nice dried fruit notes and toasted sandalwood. This is a pinot noir that is calling for food and will age beautifully for decades.

### 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. This was when we knew we are dealing with a vintage that is special. The end of September was on the cool side further preserving the grapes as they slowly ripened and matured to fantastic flavors and dream analysis numbers. The most amazing, perfectly ripe fruit was carefully hand-harvested on September 26th 2020 and hand-sorted on our sorting table for ultimate selection. Crushing the fruit was avoided and after a 1-day cold soak the grapes started the fermented in open top bins with the cap punched down three times a day during peak fermentation (with temperatures reaching 85°F) to extract color, tannins and flavors. The total maceration time (skin contact) lasted 17 days. After softly pressing the grapes, with only a maximum of 0.4 bar, and after 3 days of settling the yeast, the wine was put into new French oak barrels to complete malolactic fermentation and to age and mature for a total time of 21 months with only a total of two rackings. The wine was bottled un-fined and unfiltered on September August 13th, 2022, producing only 600 Bottles of 750ml.

## ANALYSIS

Brix at Harvest	24.3	Titratable Acidity	4.7 g/L	pH 3.5	,1
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Alc. by Volume 13.7% Residual Sugar 0.4 g/L

#### **SERVING SUGGESTIONS**

This Pinot Noir is the perfect food wine and a wine that will age beautifully. Pair it with appetizers like a wild mushroom risotto, or rich creamy butternut squash soup. Pair with meats such as a fennel-garlic pork roast or roasted duck or finish a meal with ripe and flavorful cheeses like a Vacherin Mont d'Or or a Comte. It also is a perfect wine to add to blind tastings to surprise your friends.

#### SUGGESTED RETAIL PRICE

\$125 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 receive the ultimate care and attention. With a spare-noexpense approach for the creation of this Pinot Noir, this wine can stand up to the very best in the world. To make a great Pinot Noir is one of the greatest achievements a winemaker can have. Pursuing this dream since 1993, our goal is to make a wine that is food-friendly, true to the variety and to our region, and a wine with great longevity. We are particularly proud of the exceptional quality of this wine.