



WÖLFFER ESTATE
VINEYARD

CLALETTO CABERNET SAUVIGNON 2014 A WÖLFFER ESTATE WHITE HORSE SELECTION 30th Anniversary Collection

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, 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.

GRAPES

78% Cabernet Sauvignon from Richmond Creek Vineyard and 22% Merlot

WINEMAKER'S NOTES

Dark Red brick in color, ethereal and pure aromas of ripe black berries, violets, dried plums and figs fill the glass. The mouth-feel is concentrated and rich, full of ripe lush juicy fruit flavors. Warm alcohol fills the mid-pallet. The oak is beautifully integrated with flavors of fine sandalwood, toasted nuts and even some dark honey. The finish is huge and round, filled with velvet tannins. There is an overall seamless elegance and grace in this powerful wine.

TECHNICAL DATA

The 2014 growing season will go down in history as the vintage with low humidity and lots of sunshine. This rare phenomena for Long Island helped to produce spectacularly fresh and pure fruit flavors with amazing concentration, especially since the crop level was carefully monitored and adjusted down below 2.75 tons per acre.

The ripe Cabernet Sauvignon and the Merlot were hand harvested late on November 5th 2014. The grapes were gently placed on drying racks in our warehouse for dehydration. By November 25th the grapes had shriveled by 24% and crushed. The resulting juice had the fantastic numbers: 29.3 Brix, 5.7TA and 3.75pH

The grapes were destemmed into 1.5 ton bins and the fermentation started swiftly and went up to 90F. The cap management was done via Punch-down, 3 times a day during the peak of fermentation. After 21 days, the grapes were gently transferred and pressed. Following a 20 day rough settling, the juice was moved into new barrique barrels to finish fermentation which went very slowly until mid-October 2015 when the wine was racked and sulfured. The result was an Alcohol content of 15.6% by Volume and a residual sugar of 4.5gr/Liter.

During the maturation time in barrels, which lasted for 19month, the wine was racked a total of 3 times. The wine was filtered and bottled on July 25th 2016 resulting in 2781 bottles/750ml.

WHY THIS WINE?

Wölffer White Horse wines embody the strong heritage and high quality of Wölffer Estate. Like all wines in our reserve-level White Horse series, Claletto bears the name of one of Christian Wölffer's horses that were once stabled at Wölffer Estate Stables. Cabernet Sauvignon, when well-tended in the vineyard, can bring forth one of the most amazing and interesting wines Long Island can produce. In 2005 we made our first "Amarone" styled wine – meaning wine made from partially dried grapes - to commemorate our 20 year anniversary. We repeated in 2010 for 25 years and now with the 2014 to mark our 30 year anniversary.



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ANALYSIS

Alc. by Volume	15.6%	Residual Sugar	4.5 g/L		
<i>Cabernet Sauvignon</i>					
Average Brix at Harvest	22.4	Titrateable Acidity	5.4 g/L	pH	3.6

SERVING SUGGESTIONS

Serve this voluptuous wine with pan-seared or grilled steak, braised ribs or lamb, swordfish or shark, aged Gouda, truffle pasta, or just savor it on its own.

SUGGESTED RETAIL PRICE

\$85