

CLALETTO CABERNET SAUVIGNON 2019

A WÖLFFER WHITE HORSE SELECTION FROM PARTIALLY DRIED GRAPES

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 sourced outside our own vineyard must meet rigorous quality standards, and exemplify the character of the varietal as expressed only on Long Island.

GRAPES

100% Cabernet Sauvignon from Leslie Alexander Vineyard

WINEMAKER'S NOTES

Dark red almost black in color. Ripe intense fruit is oozing out of the glass with amazing aromas of prunes, cassis, figs wrapped in bacon and fine toasted oak. The mouth-feel is intense and powerful, loaded with layers of ripe lush fruit notes and wrapped in big velvet tannins with lovely skin characters. The new oak is so well integrated that it is just playing a supporting role. The finish is huge and fruit driven

WHY THIS WINE?

Wölffer White Horse wines are named after horses at Wölffer Estate Stables and are the truest representation of our heritage and high quality. 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 to commemorate our 20-year anniversary repeated in 2010, 2014 and now in 2019 to mark our 35-year anniversary.

and goes on for a long time with nice spices and minerality and is very satisfying. There is a seamless elegance and grace in this powerful wine. This wine will age well for decades.

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 five growing months where 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 ripe Cabernet Sauvignon grapes were hand harvested on October 25th 2019. The grapes were gently placed on drying racks in our warehouse for dehydration. By November 11th the grapes had shriveled by 19% and it was time to crush. The resulting juice had the fantastic numbers of 28 Brix, 5.8TA and 3.9pH. The grapes were destemmed into 1.5ton 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 14 days it was time to gently transfer and start to press the grapes and finish the fermentation in tank. After 20 days the wine was moved into 70% new barrique and 30% 1 year old barrels to start the aging process. The result is a big red wine with an alcohol content of 15.9% by Volume and a residual sugar of 4.5gr/Liter. During the maturation time in barrels, which lasted for 21.5 month, the wine was racked a total of 2 times. The wine was bottled unfined and unfiltered on August 27th 2021 resulting in 1788 bottles/750ml.

ANALYSIS

Alc. by Volume 15.9% Residual Sugar 4.5 g/L Cabernet Sauvignon

Average Brix at Harvest 22.5 Titratable Acidity 5.7 g/L pH 3.8

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

\$85.00 per bottle