



WÖLFFER ESTATE  
VINEYARD

## CLALETTO CABERNET SAUVIGNON 2021

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

95% Cabernet Sauvignon from Leslie Alexander Vineyard and 5% Malbec

### WINEMAKER'S NOTES

Deep garnet in color. The aroma exudes ripe prunes, raisins, figs and roasted almonds. There is a sweet red fruit sent in the air. The mouthfeel is rich and concentrated with great layers of velvet tannins. Filled with sweet ripe fruit like a berry compote with lovely undertones of smoked sandalwood, licorice, bacon and moss. The finish is big, and fruit driven and goes on for a long time with nice spices and minerality and fine acidity. This powerful wine will age well for decades.

### TECHNICAL DATA

2021 was an interesting growing season. We had a warm/hot summer and fall that helped develop ripe fruit characters and were extremely fortunate to have dodged Hurricane Henri and Ida which luckily did not have any major impact/effect. The vineyard team, under the skilled guidance of Richie Pisacano, did an outstanding job and ensured that the fruit was perfect and ripe. We were patient not to rush into the harvest and with the extra hang time wonderful fruit made it to the cellar. We gently handpicked the fruit on October 2<sup>nd</sup>. The grapes were gently placed on drying racks in our warehouse for dehydration. After 21 days the grapes had shriveled by 31.6% and it was time to crush. The resulting juice had unparalleled numbers of 27 Brix, 10.4TA and 3.38pH. 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 10 days it was time to gently transfer and press the grapes. After 8 days the wine was moved into 50% new barrique and 50% 2-year-old barrels to finish the fermentation and 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 6gr/Liter. During the maturation time in barrels, which lasted for 20-months, the wine was racked a total of 2 times. The wine was bottled unfiltered and unfiltered on August 3<sup>rd</sup>, 2023, resulting in 1,800 750ml bottles.

### ANALYSIS

Alc. by Volume	15.9%	Residual Sugar	6.0 g/L		
Cabernet Sauvignon					
Brix at Harvest	20.7	Titrateable Acidity	7.9 g/L	pH	3.88

### 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

### 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 2021 to mark our 37-year anniversary.