



WÖLFFER ESTATE
VINEYARD

CLASSIC RED 2015

RED TABLE WINE

REGION

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

64% Merlot, 23% Cabernet Sauvignon, 10% Cabernet Franc, 3% Petit Verdot

WINEMAKER'S NOTES

The wine is dark red almost black in color.
Beautiful cassis aromas with some liquorish, fine sandalwood and ripe fruit fill the glass.
The mouth-feel is full and rich with lush ripe fruit, wonderful layers of tannins and fine roasted coffee and dark chocolate notes. This is a beautiful blend with good length and elegant acidity.
Extremely food friendly and versatile, with great longevity.

TECHNICAL DATA

2015 was a fantastic growing season on Long Island, blessed with abundant sunshine, cool nights and the least rainfall on record. This made for healthy, aromatic and concentrated fruit, ideal to make great wines.

All fruit was handpicked starting with the Merlot on October 9th and ending on the 29th with Petit Verdot. Careful selection was carried out in the vineyard and on our sorting table. The grapes were de-stemmed and cold-soaked at 50°F for two days, followed by a warm fermentation (88°F). During peak fermentation, the wine underwent three pump-overs or punch downs a day, aerating and preserving the wine's fruit character and increasing its deep coloration. The grapes were pressed gently after 15 days on the skin, and 100% of the wine finished malolactic fermentation in 225-liter oak barriques, 10% of which was new oak. The wine was racked four times, matured for a total of for 15 months in oak and was bottled on February 10th, 2017. 1,309 cases of 750ml bottles were produced.

ANALYSES

Average Brix at Harvest	22.1 to 23.3	Titrateable Acidity	4.8 g/L
pH	3.6	Residual Sugar	0 g/L
Alc. by Volume	13.5%		

SERVING SUGGESTIONS

Serve at cellar temperature, or slightly cool. Pair this versatile red with flavorful pasta dishes, grilled or braised beef, game or lamb. Or serve it with a wide selection of richer cheeses and dark chocolate.

SUGGESTED RETAIL PRICE

\$19 per bottle

WHY THIS WINE?

This classically styled red offers one of the best values in our portfolio. The fabulous 2015 vintage with its perfect conditions were ideal to make this wonderful red blend. Well suited for weekday meals or weekend barbecues. This blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot brings out the best in each of these.