



WÖLFFER ESTATE
VINEYARD

ESTATE CLASSIC RED 2016

A WÖLFFER ESTATE GOLD LABEL SELECTION

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. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

30.5% Merlot, 36% Cabernet Sauvignon, 32% Cabernet Franc, 1.5% Petit Verdot

WINEMAKER'S NOTES

The wine is dark brick in color and displays classic aromas of fine ripe fruit, black cherry, sandalwood and hints of liquorish. The wine is elegant and well balanced. Beautiful ripe fruit is interlaced with nice acidity, wonderful mature tannins and well-integrated oak. This blend has come together very well, showcasing good length and elegance. It is extremely food friendly and versatile.

TECHNICAL DATA

The first six months of the 2016 growing season were amongst the driest in recorded history, resulting in small berries with great intensity and concentration. October was rainy, but did not have a negative impact on quality. We waited until the perfect moment to pick at which point the fruit came in with wonderful ripeness and full of aroma.

We started picking on the 18th of October with Cabernet Franc and Cabernet Sauvignon, on the 19th, we picked the Merlot and on the 26th, the Petit Verdot. Careful selection was carried out in the vineyard and on our sorting table. The grapes were destemmed on our new CMA Dream Destemer and fermented separately in Stainless steel tanks or open top bins reaching a temperature of 88°F. During peak fermentation, the wine underwent three pump-overs or punch downs a day increasing the character and deep color. The grapes were pressed gently after 14, 19, 20 and 27 days of total maceration on the skin. The wine was transferred quickly into barrels and finished 100% malolactic fermentation, 10% of which was new oak. The wine was raked three times, matured for a total of for 13 months in oak and bottled on January 24th, 2018. 1,584 cases of 750ml bottles were produced.

ANALYSES

Brix at Harvest	22.8 to 19.5	Titrateable Acidity	5.1 g/L
pH	3.7	Residual Sugar	0 g/L
Alc. by Volume	13.3%		

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 rich cheeses or dark chocolate.

WHY THIS WINE?

This classic, Bordeaux-style blend offers one of the best values in our portfolio. Featuring Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot, the fabulous 2016 vintage is a great example of when a wine is bigger than the sum of its parts. It is well suited for weekday meals or weekend barbecues.



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SUGGESTED RETAIL PRICE

\$19 per bottle