



WÖLFFER ESTATE  
VINEYARD

## CLASSIC RED 2019

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

55% Cabernet Sauvignon, 28% Merlot, 11% Malbec, 5.7% Cabernet Franc, 0.3% Petit Verdot

### WINEMAKER'S NOTES

The wine is dark red brick in color. It has classic aromas of cassis and dried plums with iodine and licorice notes backed by fine toasted sandalwood and a beautiful flintiness. The mouth-feel is big yet elegant and focused with the Cabernet Sauvignon clearly leading the charge. There is a bold fruit forwardness and a ripe layered tannin structure. The Malbec provides a nice mid-palate and the finish is compact and has great minerality. This wine is delicious when enjoyed young, but it will certainly improve with age for a decade or two.

### TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. After a fantastic season, we started hand picking the red fruit on October 15th with Malbec and finished with Petit Verdot on October 27th 2019. Careful selection was carried out in the vineyard and on our sorting table. The grapes were de-stemmed on our new CMA Dream Destemmer and fermented separately in stainless-steel tanks or open top bins. During peak fermentation, the wine underwent three pump-overs or punch downs a day increasing the fruit character and the structure. The grapes were macerated on the skin for a total time between 13 to 23 days and then were pressed gently separating the press fractions. The wine finished 100% malolactic fermentation in our Upright Oak Tank and in stainless-steel. All of it aged in French Barriques (15% new oak) for 7 more months. In August the wine was blended after intensive blending trials. The wine was racked a total of three times and was bottled the week of January 18th, 2021, resulting in 2,184 cases of 750ml bottles.

### ANALYSES

Brix at Harvest	21.2 to 23.1	Titrateable Acidity	5.2 g/L
pH	3.6	Residual Sugar	0.4 g/L
Alc. by Volume	13%		

### SERVING SUGGESTIONS

Serve at cellar temperature, or slightly cooler. 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

\$20.00 per bottle

### WHY THIS WINE?

This classically styled red offers one of the best values in our portfolio. The 2019 vintage was a dream come true and many fantastic barrels ended up in this blend. This is the biggest percentage of Cabernet Sauvignon we've ever had in this blend! It is the perfect example that a blend is bigger than the sum of its parts. It is perfect to be served with food and will have great aging ability.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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