



WÖLFFER ESTATE
VINEYARD

HARVEST RED 2021

A WÖLFFER ESTATE SELECTION

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

42% Malbec, 29% Merlot, 15% Cabernet Sauvignon, 14% Cabernet Franc

WINEMAKER'S NOTES

Dark Ruby in Color. Lovely ripe fruit aromas of cassis, plum jam, fine sandalwood, hints of licorice and toasted chestnuts. This is not a tutti-frutti red but rather a classic with a rich and elegant mouth-feel and beautiful balance of ripe fruit with good concentration and loads of velvet tannins. The oak is well integrated with nice earthy mushroom notes. This Bordeaux blend perfectly captures our special East End terroir. The aftertaste is long and very savory and there is nice warmth to it and the wine maintains its focused classic style from start to the ongoing finish. This wine is delicious young but will be improving and wonderfully aging for a decade.

WHY THIS WINE?

This classically styled red offers one of the best values in our portfolio. The 2021 vintage was a wonderful and as a result some fantastic wines ended up in this blend making it a great value. This is a great example that a blend is bigger than the sum of its parts. It is perfect to be served with food and will age well.

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 teams 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 started hand picking on the 21st October with Malbec and finished on the 29th with Cabernet Franc. 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 11 to 19 days, then were pressed. The wine finished 100% malolactic fermentation and all of it aged in Barrique (17% new oak) for 9-months. In August the wine was blended after intensive blending trials. The wine was racked a total of 4 times and was bottled the week of January 18th, 2023, resulting in only 1341 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	20.6 to 23.5	Titratable Acidity	5.2 g/L
pH	3.7	Residual Sugar	0.4 g/L
Alc. by Volume	13%	Allergen	Vegan

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

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM