



WÖLFFER ESTATE
VINEYARD

DIOSA LATE-HARVEST 2014
A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: The Hamptons, Long Island. Produced and bottled in Sagaponack, NY. 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

50% Chardonnay, 23% Pinot Gris, 15% Vignoles, and 12% Gewürztraminer.

WINEMAKER'S NOTES

Dark golden in color. Beautiful elegant aromas of honey, peaches, dried apricots, and a hint of mint fill the air. The mouth-feel is unctuous with amazing concentration. There is wonderful lush and ripe fruit that displays loads of golden, ripe grape characters balanced by gorgeous vibrant acidity. This is perfect harmony! The finish is huge with another burst of fruit, oily concentration and playful acidity, going on seemingly forever. This is one of our best ever ice wines. It has what it takes to age for at least 50 years!

WHY THIS WINE?

Wölffer White Horse wines are named after horses stabled at Wölffer Estate Stables, and are made to be the truest representation of our heritage and high quality. This wine magnifies why Long Island wines are world class. Through this utmost concentrated ice wine, we showcase how blessed we are by abundant sun, cool ocean breeze, hot days, cool nights, dedicated staff, and how balance is key to a great wine.

TECHNICAL DATA

The 2014 growing season will go down in history as the vintage with low humidity and lots of sunshine. This rare phenomena for Long Island helped to produce spectacular fruit flavors of fresh and pure nature with amazing concentration, especially when the crop level was carefully monitored and adjusted to be under three tons per acre. All the grapes were hand-picked from six selected lots—starting September 17 with Pinot Gris and finishing with Chardonnay on October 24. The grapes were immediately transported in their 30-pound picking boxes into a commercial freezer and stored at 11° F. The frozen fruit was pressed, yielding very concentrated, lush juice. The juice was fined and well-settled and the fermentation was done 100% in stainless steel. The fermentation proceeded slowly for three months at a cool temperature between 63 and 55° F. When the perfect balance between the sugar and alcohol was reached, the wine was chilled and racked to stop the fermentation. Malolactic fermentation was strictly avoided to keep the acidity and the pure fruit characters. The wine stayed two months *sur lie*. Filtration was done mid-May, and the wine was bottled on June 23, 2015, resulting in 489 cases of 375ml bottles and three cases of Magnums.

ANALYSIS

Brix at Pressing	41.0	Titratable Acidity	10.1 g/L	pH	3.63
Alc. by Volume	10.5%	Residual Sugar	220 g/L		

SERVING SUGGESTIONS

Serve slightly chilled. For a classic pairing, serve Diosa with foie gras or pâté. It's also delicious with fresh fruits, fruit tarts or sorbets, over vanilla ice cream, or simply on its own.

SUGGESTED RETAIL PRICE

\$37 per bottle (375 ml)