



DIOSA LATE-HARVEST 2017

A WÖLFFER ESTATE WHITE HORSE SELECTION

REGION

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

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

75.5% Chardonnay, 20% Vignoles and 4.5% Gewürztraminer

WINEMAKER'S NOTES

Rich golden in color. The aroma is full of floral and honey notes with ripe papaya and peaches. The mouthfeel is unctuous and richly concentrated, almost oily, but beautifully balanced with vibrant acidity and loaded with amazing sweet ripe fruit. The finish is long with rich sweetness and more fruit and fine hints of mint. This is a pure ice wine which will age beautifully over the next 50 years.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall ideal to ripen fruit and bring forth elegant fruit driven wines with good acidity and concentration. The extra vineyard care paid off and rewarded us with wonderful grapes. We waited till the grapes were at their optimal ripeness, and the 4 different lots were specifically chosen and carefully handpicked on October 1, starting with Gewürztraminer and finishing with Chardonnay on October 12. The grapes were immediately transported from their 30-pound picking boxes into a commercial freezer and stored at 11° F. On December 6th, the frozen fruit was pressed, yielding beautifully concentrated, lush juice. The juice was fined and well-settled and the fermentation was done 100% in stainless steel. The fermentation proceeded very slowly for 3 months at a cool temperature between 63°-55°F. When the perfect balance between the sugar, alcohol, and fruit 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 further 2-month sur lie. Filtration was done mid-May, and the wine was bottled on June 31, 2018, resulting in 323 cases of 375ml bottles.

ANALYSIS

Brix at Pressing	42.0	Titrateable Acidity	11 g/L	pH	3.2
Alc. by Volume	10.8%	Residual Sugar	234 g/L		

SERVING SUGGESTIONS

Serve slightly chilled. For a classic pairing, serve Diosa with foie gras or pate or blue cheese. Also delicious with fresh fruits, fruit tarts or fruit sorbets, or served over vanilla ice cream, or simply on its own.

SUGGESTED RETAIL PRICE

\$37 per bottle (375mL)

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 the utmost concentrated ice wine we showcase how blessed we are with abundant sun, the cool ocean breeze, hot days, cool nights, dedicated and skilled staff and how balance and acidity are key to a great wine.