



WÖLFFER ESTATE
VINEYARD

DIOSA LATE-HARVEST 2018
A WÖLFFER 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

92% Chardonnay from our 1988 vineyard and our Wine Stand Chardonnay block and 8% Vignoles.

WINEMAKER'S NOTES

This wine is golden amber in color. Beautiful pure fruit aromas of ripe apricots and honey fill the glass. The wine is unctuous with amazing viscosity. There is fantastic balance of ripe ornate and apricot jam, the honey like mouth-feel, and the lively acidity. The wine is rich and ripe, with great natural sweetness and structure from the lovely skin characters and the fine tannins. What an amazing concentration; this is a pure Ice Wine, with the ability 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, the cool ocean breeze, hot days, and cool nights. Our dedicated and skilled staff demonstrate how balance and acidity are key to this great wine.

TECHNICAL DATA

The 2018 growing season was a mix of a cold wet spring, followed luckily by a very warm summer and finished with a warm, wet, and humid fall. A great vineyard site and immaculate vineyard management was of utmost importance to bring in this ripe, healthy, clean fruit, and Richie Pisacano and his team rose to the occasion. We waited till the grapes were at their optimal ripeness. The 3 different lots were specifically chosen and carefully hand-picked on October 9th. The grapes were immediately transported in their 30-pound picking boxes into a commercial freezer and stored at 11° F. On November 30th the frozen grapes were pressed, yielding beautifully concentrated, lush juice with dream numbers. The juice was fined and well-settled and the fermentation was done 100% in stainless steel. The fermentation proceeded very slowly for four months at a cool temperature between 55 and 62° F. When the perfect balance between the sugar, alcohol and fruit was reached, the wine was racked to stop the fermentation. Malolactic fermentation was strictly avoided to keep the acidity and the pure fruit characters. Filtration was done mid-April, and the wine was bottled on July 2, 2019, resulting in 321 cases of 375ml bottles and 18 Magnums.

ANALYSIS

Brix at Pressing	42°	Titrateable Acidity	12 g/L	pH	3.23
Alc. by Volume	11.0%	Residual Sugar	269 g/L		

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE

\$37 per bottle (375 ml)