



WÖLFFER ESTATE  
VINEYARD

## DIOSA LATE-HARVEST 2020 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

64% Chardonnay from our 1988 vineyard and our Wine Stand Chardonnay block, 20% Sauvignon Blanc and 16% Vignoles.

### WINEMAKER'S NOTES

Golden amber in color. The wine has a gorgeous perfume floral nose with rich aromas of honey and dried apricots. The mouth-feel is unctuous and concentrated with rich flavors of passion fruit, mango and apricot jam. The wine has a oily viscosity with great texture and a uplifting vibrant acidity. This is absolutely lip-smacking delicious and the finish is rich and lively and goes on and on. This is a pure and concentrated Ice wine which has what it takes to be able 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, by the cool ocean breeze, hot days, cool nights, dedicated and skilled staff and how balance and acidity are key to a great wine.

### TECHNICAL DATA

2020 began cool with heat not building until June. Disease pressure was relatively low throughout the season. July and, especially August and September were fairly hot with August being one of the hottest on record. The first half of September is what set the stage for 2020 to become a great vintage with cool dry air filtering in for an unusual length of time to help keep the skins healthy while the grapes ripened. We had a week long stretch where there was no morning dew at all. This was when we knew we dealing with a vintage that is special. The end of September and October were on the cool side further preserving the grapes as they slowly ripened and matured to fantastic flavors and dream analysis numbers. We waited till the grapes were at their optimal ripeness. The 3 different lots were specifically chosen and carefully handpicked Vignole on September 24th, Sauvignon Blanc on October 3rd and our Chardonnay on October 9th. The grapes were immediately transported in their 30-pound picking boxes into a commercial freezer and stored at 11° F. From December 8th to the 13th 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 3.5 months at a cool temperature between 55 and 62° F. When the perfect balance between the sugar and Alcohol and fruit was reached, the wine was racked to stop the fermentation. Malolactic fermentation was strictly avoided to keep the fabulous acidity and the pure fruit characters. Filtration was done prior to bottling, and the wine was bottled on May 20th, 2021, resulting in 270 cases of 375ml bottles and 12 Magnums.

### ANALYSIS

Brix at Pressing	40.7°	Titrateable Acidity	13.9 g/L	pH	3.54
Alc. by Volume	10.0%	Residual Sugar	267 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 (375 ml)

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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