



WÖLFFER ESTATE
VINEYARD

DIOSA LATE-HARVEST 2022

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

51% Chardonnay from our 1988 vineyard, 25% Sauvignon Blanc and 24% Vignoles.

WINEMAKER'S NOTES

Deep golden in color. Amazing aromas of ripe pears, apricots, and honey with a hint of lemon meringue fill the glass. The wine is oozing with ripe fruit. The mouthfeel is unctuous and lush and full of layers and rich fruit and honey notes with fine orange peel and some macadamia nut characters. There is also a vibrant playfulness from the acidity that provides perfect balance to the oily richness and together make for a tasty firework on pallet and ending in a very long finish. This Ice wine is for the ages and will keep easily 50 more 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

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skin kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. This was when we knew we were dealing with a vintage that is special. The end of September was on the cool side, further preserving the grapes as they slowly ripened and matured to fantastic flavors and dream analysis numbers. The 3 different lots were specifically chosen and carefully handpicked over the last 4 days in September, with perfect ripeness and balance. The grapes were immediately transported in their 28-pound picking boxes into a commercial freezer and stored at 11°F till December 16th when cold weather arrived to press the grapes, yielding beautifully concentrated, liquid gold with dream numbers. The juice was well-settled, and the fermentation was done 100% in stainless steel. The fermentation proceeded very slowly for 3 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 avoided to keep the fabulous acidity and the pure fruit characters. Filtration was done prior to bottling, and the wine was bottled on June 14th, 2023, resulting in 312 cases of 375ml, 6cs of 750ml bottles and 26 Magnums.

ANALYSIS

Brix at Pressing	39.9°	Titrateable Acidity	12.4 g/L	pH	3.5
Alc. by Volume	10.0%	Residual Sugar	264 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 most enjoyable on its own.

SUGGESTED RETAIL PRICE

\$37 per bottle (375 ml)

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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