



WÖLFFER ESTATE
VINEYARD

CABERNET FRANC 2015 A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

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

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: European elegance paired with the distinct typicity of Long Island *terroir*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

81% Cabernet Franc and 19% Merlot

WINEMAKER'S NOTES

Dark inky red in color. Amazing aromas dark fruit notes of cassis, licorice, fine sandalwood, and dark chocolate are beautifully interwoven. The mouth-feel is concentrated with prune and blueberry fruit. This wine has great structure and complexity with layers of velvet tannins and well-integrated oak. This is a sophisticated and classic Cabernet Franc with fruit at the core from start to long finish. This wine will have great longevity, is the perfect food partner, and presents a great value.

WHY THIS WINE?

Cabernet Franc is a variety that is extremely well suited for Long Island. When taken good care of in the vineyard, it can ripen well and produce a wine with wonderful structure, amazing fruit, and playfulness. The tannins are softer resulting in classic elegance and balance. This variety can make very food friendly wines that are very versatile and special.

TECHNICAL DATA

2015 was a fantastic growing season on Long Island blessed with abundant sunshine, cool nights and the least rainfall on record. This led to healthy, aromatic and concentrated fruit, ideal for making great wines.

The Cabernet Franc comes from 4 different lots picked between October 19th and 24th 2015. The grapes were handpicked and as always, careful selection was carried out in the vineyard and on our sorting table. The healthy grapes were destemmed and cold-soaked at 50°F for two days, followed by a warm fermentation (88°F) with a total skin maceration up to 20 days. We did three pump-overs a day during peak fermentation. The grapes were pressed gently, and 100% of the wine finished malolactic fermentation in Barrique barrels. The wine was not filtered or fined and was racked a total of 4 times. After intensive blending trials, the final blend was made in August of 2016 adding the Merlot for structure and balance. The wine continued to mature in French barrels (9% new oak). The finished wine was bottled in February 2017, resulting in 1359 cases of 750ml bottles.

ANALYSES

Brix at Harvest	22.1 to 23.3	Titrateable Acidity	4.5 g/L	pH	3.6
Alc. by Volume	13.2%	Residual Sugar	0%		

SERVING SUGGESTIONS

Serve slightly below room temperature. Pair with flank steak, sausages or cured meats, pizza or rich pasta dishes, or go with the classic match with Manchego. It also is an unexpectedly good match for flavorful fish like bluefish or salmon. A very versatile red.

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SUGGESTED RETAIL PRICE

\$24 per bottle



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