



ESTATE CABERNET FRANC 2017

A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

Appellation: Long Island, 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: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

80% Cabernet Franc, 14% Merlot, 5% Cabernet Sauvignon and 1% Petit Verdot

WINEMAKER'S NOTES

Dark red brick in color. Warm and ripe fruit notes fill the glass with great aromas of ripe berries, cassis, raspberry and fine hints of toast. The mouth-feel is rich and lush but playful and fruit driven with wonderful ripe velvet tannin structure providing great texture. The finish is long and lip-smacking - Cabernet Franc at its best. This wine will improve nicely over the next 10 years and is the perfect companion to food.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall ideal for ripening fruit and bringing forth elegant fruit driven wines with good acidity and concentration. The extra vineyard care especially paid off, rewarding us with wonderful grapes.

To pick on the right day was crucial to secure the best fruit with wonderful ripeness and deep aroma. Our Cabernet Franc comes from 3 different lots all picked on October 23rd 2017. The grapes were handpicked and careful selection was carried out in the vineyard and on our sorting table. The healthy grapes were destemmed on our new CMA Dream Destemmer and cold-soaked at 50°F for one day, followed by a warm fermentation (88°F) with a total skin maceration of 14 and 23 days. We did three pump-overs a day during peak fermentation. The grapes were pressed gently and 100% of the wine finished malolactic fermentation and matured in Barrique barrels, our upright oak tank and in a Stainless Steel tank. The wine was racked a total of 4 times and is unfinned but filtered. After intensive blending trials, the final blend was made in August of 2018 adding the Merlot, Cabernet Sauvignon and Petit Verdot for structure and balance. The wine continued to mature in French barrels (11% new oak) for a total of 12 months. The finished wine was bottled the week of January 21st 2019, resulting in 1,783 cases of 750ml bottles.

ANALYSES

Brix at Harvest	20.2	Titrateable Acidity	5.0	pH	3.72
Alc. by Volume	13.3%	Residual Sugar	0.4gr/Ltr		

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 of Manchego. It also is an unexpectedly good partner for flavorful fish like bluefish or salmon. A very versatile red.

SUGGESTED RETAIL PRICE

\$24 per bottle

WHY THIS WINE?

Cabernet Franc is a variety that is extremely well suited for Long Island. When care is taken in the vineyard it can ripen properly and produce a wine with wonderful structure, amazing fruit and playfulness. The tannins are softer resulting in classic elegance and balance.