



WÖLFFER ESTATE
VINEYARD

CABERNET FRANC 2018
A WÖLFFER ESTATE SELECTION

REGION

Appellation: 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*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

80.5% Cabernet Franc, 17% Merlot, 2% Pinot Noir and 0.5% Petit Verdot

WINEMAKER'S NOTES

Dark red brick in color. The aroma is filled with fine sandalwood, prunes, ripe blueberries and hints of liquorice. The mouth-feel is elegant but firm and there is a nice round fruit component that is wonderfully balanced by great minerality, fine toasted oak and layers of ripe tannins. There is a vibrant long finish with a hint of bell pepper typically for Cabernet Franc. This is a great food wine and will improve nicely with age.

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 sight 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. Finding the right picking date is crucial for ripeness and this Cabernet Franc comes from 4 different lots, all picked around October 14th. 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 CMA Dream Destemmer and cold-soaked at 50°F for one day. We took some of the Juice (bleeding) for one of our Rosé wines and followed by a warm fermentation (88°F) with a total skin maceration of 15 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. After intensive blending trials, the final blend was made in June of 2019 adding the Merlot, PN and Petit Verdot for structure and balance. The wine matured in French barrels (11% new oak) for a total of 12 months. Bottled the week of February 20th 2020, resulting in 1,374 cases of 750ml bottles.

ANALYSES

Average Brix at Harvest	19.4	Titrateable Acidity	5.2	pH	3.6
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 with Manchego. It also is an unexpectedly good match 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 taken good care in the vineyard and keeping yields low or moderate, the fruit gets ripe and produces a wine with wonderful structure, amazing fruit and playfulness. The tannins are softer resulting in classic elegance and balance. This variety is perfect to make food friendly and very versatile wines.