



WÖLFFER ESTATE
VINEYARD

CABERNET FRANC 2020

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

81% Cabernet Franc, 13% Merlot, 4% Cabernet Sauvignon, 2% Malbec

WINEMAKER'S NOTES

Dark red, brick in color. Pure ripe fruit of figs, prunes and cassis fills the air, backed by fine leather, roasted nuts and sandalwood. The mouth-feel is classic and very elegant with great balance and layers. There are lots of ripe fruit notes from start to finish, laced with soft ripe tannins, earthy undertones, well integrated toasty oak and fine black pepper. The finish is long and has nice play between the juicy fruit and the classic earthy mineral characters. It is the perfect wine to partner with food and it will drink beautiful young but will age gracefully for many years to come.

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 skins 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. The Cabernet Franc is a blend of different lots with different characteristics picked between October 22nd and 25th. 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 24hr. The fermentations went up to 88°F with a total skin maceration between 11 to 14 days. We did three pump-overs a day or 3 punch downs in the open bins 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 April of 2021 adding the Merlot, Cabernet Sauvignon and Malbec for additional structure and balance. The wine matured in French barrels (10% new oak) for a total of 7.5 months. The finished wine was bottled the first week of January 2022, resulting in 1957 cases of 750ml bottles.

ANALYSES

Average Brix at Harvest	21.0	Titrateable Acidity	4.8	pH	3.65
Alc. by Volume	13%	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

\$25.00 per bottle

WHY THIS WINE?

Cabernet Franc is a variety that is extremely well suited for Long Island. When taking expert care in the vineyard and keeping yields low or moderate, the fruit ripens 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.