



WÖLFFER ESTATE  
VINEYARD

**CABERNET FRANC 2021**  
A WÖLFFER ESTATE SELECTION

**REGION**

*Appellation: Long Island, NY. 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**

84% Cabernet Franc, 16% Merlot

**WINEMAKER'S NOTES**

Dark medium ruby in color. Beautiful floral and black cherry aromas with classic sandalwood, forest floor, vanilla and caramel hints fill the glass. The mouthfeel is elegant with vibrant ripe fresh fruit flavors and fine spice and there is perfect balance between the ripe fruit, soft velvet tannins and a fine hint of acidity. There is nice concentration and overall playfulness and sophistication. The finish is long and pleasant, and it is the perfect wine to partner with food. This Cabernet Franc will drink beautiful young but will age gracefully for many years to come.

**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.

**TECHNICAL DATA**

2021 was a complex growing season. We had a warm summer and fall that developed ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. The Cabernet Franc is a blend of different lots with different characteristics picked between October 21st and November 4th. 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 12 to 18 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 August of 2022 adding the Merlot for additional structure and balance. The wine matured in French barrels (10% new oak) for a total of 8months. The wine was bottled the week of January 9th, 2023, resulting in 1,985 cases of 750ml bottles.

**ANALYSIS**

Brix at Harvest	21.6 to 23.0	Titrateable Acidity	4.5	pH	3.72
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 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
[WWW.WOLFFER.COM](http://WWW.WOLFFER.COM)