



WÖLFFER ESTATE
VINEYARD
CABERNET FRANC 2022
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

89% Cabernet Franc, 9% Merlot, 1.5% Cabernet Sauvignon, 0.5% Petit Verdot

WINEMAKER'S NOTES

Dark purple in color. The aroma is beautiful with vibrant aromas of ripe Cabernet Franc fruit with some cassis and plum notes backed by fine toasted sandalwood. The mouth-feel is elegant and rich with ripe black cherry and blueberry fruit and round velvet tannin structure and beautiful integrated toasted oak. The finish is playful yet round with nice concentration and fine licorices and classic leather notes. The wine is lively, and fruit driven yet rich, mature and balanced. It is the perfect wine to partner with food and 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

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulted in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit homogeneously. Harvest swiftly came, only interrupted by a welcomed rain at the beginning of October. The unpicked fruit had already developed nicely, absent of all disease, with juice that was high in sugar, fresh with intensity and depth. The Cabernet Franc is a blend of different lots with different characteristics picked between October 12th and the 20th. The grapes were handpicked, and careful destemmed on our CMA Dream Destemmer and detailed selection was carried out in the vineyard and on our sorting table. The healthy grapes were cold-soaked at 50°F for 24hr. The fermentations went up to 88°F with a total skin maceration between 11 to 17 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 unfined. After intensive blending trials, the final blend was made in August of 2023 for additional structure and balance. The wine matured in French barrels for a total of 12months. The wine was bottled the week of January 18th, 2024, resulting in 1,665 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	21.6 to 23.0	Titratable 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