



WÖLFFER ESTATE
VINEYARD

CABERNET FRANC 2023

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

82% Cabernet Franc, 11% Merlot, 6% Cabernet Sauvignon, 1% Petit Verdot

WINEMAKER'S NOTES

Dark purple in color. Elegant aromas of cassis, prunes, figs, and licorice along with fine leather and toasted sandalwood. The mouth-feel is finely layered and has exquisite concentration of fruit, velvet tannins, minerality, and acidity. There is an amazing combination of blackberry fruit and classic earthiness from start to finish. It is a medium-bodied Cabernet Franc that is well balanced and the perfect wine to partner with food. It is perfect to drink at present but will also age gracefully for many years to come.

WHY THIS WINE?

Cabernet Franc is a variety that is extremely well suited for Long Island. When well cared for and when yields are kept low or moderate, the fruit ripens to produce 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

In 2023, our journey began with a cool front, shielded by our maritime haven from a northeast-wide spring frost. Subsequent warmth meant accelerated growth and ripening, while autumn's mix of sun, rain, and temperature variations unfolded gracefully. We were fortunate to dodge major hurricanes, and with meticulous vineyard management, coupled with patience, we yielded exquisite fruit. Careful strategic leaf removal ensured uniform ripening, minimizing undesirable elements, while green pyrazines enhanced flavor purity. Finding the perfect time to harvest was the final task before a bountiful harvest. The unpicked fruit had already developed nicely, absent of all disease, with juice that was high in sugar, and fresh with intensity and depth. The Cabernet Franc is a blend of different lots with a variety of characteristics picked between October 12th and the 20th. The grapes were handpicked and carefully destemmed on our CMA Dream Destemmer. A detailed selection process took place in the vineyard and on our sorting table. The healthy grapes were cold-soaked at 50°F for 24hr. The fermentation temperature peaked at 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 unfinned. 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 12 months. The wine was bottled the week of January 18th, 2024, resulting in 1,665 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	21.5 to 22.7	Titrateable Acidity	4.6	pH	3.66
Alc. by Volume	13.5%	Residual Sugar	0.4gr/Ltr		

SERVING SUGGESTIONS

Serve slightly below room temperature. Pair with flank steak, sausages, or cured meats. This versatile wine can also be served with pizza, rich pasta dishes, or with a more classic match of Manchego. It is an unexpectedly good match for flavorful fish, like bluefish or salmon. There are endless pairing options with this red.

SUGGESTED RETAIL PRICE

\$25 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM