



## ESTATE CLASSIC RED 2017

### A WÖLFFER ESTATE GOLD LABEL SELECTION

#### REGION

*Appellation: Long Island, New York*

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

#### GRAPES

38% Malbec, 30% Merlot, 24% Cabernet Sauvignon, 7% Cabernet Franc, 1% Petit Verdot

#### WHY THIS WINE?

This classically styled red offers one of the best values in our portfolio. The wonderful 2017 vintage is a great example how a wine can be bigger than the sum of its parts. It is well suited for weekday meals or weekend barbecues.

#### WINEMAKER'S NOTES

The wine is dark red brick in color and presents classic aromas of toasted sandalwood, liquorice, ripe prune, cassis, and roasted chestnut. The mouth-feel is rich but elegant with ripe fruit in perfect harmony with fine tannins, creating wonderful texture and layers. All the characters have come wonderfully together and the finish is very long and savory. This wine is extremely food friendly and versatile and will age very well. I recommend decanting this wine to let it open up a bit.

#### TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall ideal for ripening fruit and bringing forth elegant fruit driven wines with good acidity and concentration. The extra vineyard care especially paid off, rewarding us with wonderful grapes.

We started by handpicking the Malbec on October 18<sup>th</sup> and commenced with Cabernet Sauvignon on October 27<sup>th</sup>. Careful selection was carried out in the vineyard and on our sorting table. The grapes were de-stemmed on our new CMA Dream Destemmer and fermented separately in stainless steel tanks or open top bins reaching a temperature of 88°F. During peak fermentation, the wine underwent three pump-overs or punch downs a day increasing the character and its deep color. The grapes were macerated on the skin for a total time ranging between 8 – 23 days and were then gently pressed. The wine was transferred quickly into barrels (11% new oak) where it finished 100% malolactic fermentation. The wine was racked three times, matured for a total of 12 months in oak, and was bottled on January 16<sup>th</sup>, 2019, producing 2,428 cases of 750ml bottles.

#### ANALYSES

Brix at Harvest	22.8 - 19.5	Titrateable Acidity	4.85 g/L	Brix at Harvest	22.8 - 19.5
pH	3.75	Residual Sugar	0.4 g/L	pH	3.75

#### SERVING SUGGESTIONS

Serve at cellar temperature, or slightly cool. Pair this versatile red with flavorful pasta dishes, grilled or braised beef, game or lamb. Or serve it with a wide selection of richer cheeses and dark chocolate.

#### SUGGESTED RETAIL PRICE

\$19 per bottle