



WÖLFFER ESTATE  
VINEYARD

**FATALIS FATUM 2014**  
A WÖLFFER WHITE HORSE SELECTION

**REGION**

*Appellation: Long Island, New York. 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**

43% Merlot, 42% Cabernet Franc, 10% Cabernet Sauvignon, and 5% Petit Verdot

**WINEMAKER'S NOTES**

Almost black with a dark red rim in color. Wonderful rich aromas of ripe sweet currants, sandalwood and smoked herbs. The mouth-feel is lush and intense with wonderful dark fruit notes, licorice, coffee, and dark chocolate. Wonderful layers of oak and ripe tannins are well integrated into a structured and complex long finish. Beautiful ripe tannins give a solid backbone to this classic style red blend. This wine is a keeper and will unfold for many years to come.

**TECHNICAL DATA**

The 2014 growing season will go down in history as the vintage with low humidity and lots of sunshine. This rare phenomena for Long Island helped to produce spectacular fruit flavors of fresh and pure nature with amazing concentration, especially when the crop level was carefully monitored and adjusted down below 2.75 tons per acre. The grapes for this special blend were hand-picked late, between October 19-31, finding the perfect picking moment for each lot. They were carefully sorted on the sorting table. Each variety was fermented in separate tanks or 1.5 ton bins, and reached a peak temperature of about 88°F with a total maceration between 18-22 days. The pump-overs and the manual punch-down were done meticulously three times a day (every eight hours) during the peak of fermentation. The wine was gently pressed and the press fraction was separated. After a short settling time the wine was moved into French oak barriques (20% new). Malolactic fermentation finished 100%. The wine spent 20 months in barrique and the final blend was done mid-August 2015. The wine was gently racked four times, then bottled on July 28, 2016. Only 463 cases were made.

**ANALYSIS**

Average Brix at Harvest	22.4	Titratable Acidity	5.0 g/L	Alc. by Volume	13.5%
pH	3.6	Residual Sugar	0.1 g/L		

**SERVING SUGGESTIONS**

We suggest decanting this wine for at least one hour before serving. Pair it with rich red meats—especially lamb and game, wild mushroom risotto, or aged and “stinky” cheeses.

**SUGGESTED RETAIL PRICE**

\$37 per bottle

**WHY THIS WINE?**

Like all wines in our reserve-level White Horse series, this wine is named for a horse stabled at Wölffer Estate Stables. The name “Fatalis Fatum” translates as, “the decision is final,” the perfect expression for a decisive blend, says winemaker Roman Roth. We are especially proud of this 2014 red blend. The four wines came together perfectly and brought forth a special wine to be celebrated and shared with connoisseurs and collectors.