



FATALIS FATUM 2015

A WÖLFFER ESTATE WHITE HORSE SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, 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

39.5% Merlot, 38.5% Cabernet Sauvignon and 22% Cabernet Franc.

WINEMAKER'S NOTES

Dark, red brick in color. Beautiful classic gravel notes and sophisticated aromas of fine ripe cassis fruit, elegant and lush creamy lees and well-integrated toasted oak fill the glass. The mouth-feel is huge but well balanced. Wonderful fruit is wrapped by loads of velvet tannins and oak. There is a lot of depth and concentration with classic minerality on the long finish. The ripe Cabernet Sauvignon shines through this blend that is complex and nicely held together. This wine is a keeper and will unfold for many years to come.

TECHNICAL DATA

2015 was a fantastic growing season on Long Island blessed with abundant sunshine, cool nights and the least rainfall on record. This made for healthy, aromatic and concentrated fruit, ideal to make great wines.

The grapes for this special blend were handpicked late, October 17th and 24th, the perfect picking moment for each lot. They were destemmed on our DREAM Destemmer and carefully sorted on the sorting table. Each variety fermented in separate tanks or 1.5 ton bins and reached a peak temperature of about 88°F with a total maceration between 17 and 21 days. The pump-overs and manual punch-downs were done very meticulously three times a day (every 8 hours) during the peak of fermentation followed by completely breaking down the cap with the Pulse-Air tool. The different lots were gently pressed and the press fractions were separated. After a short settling time the wine was moved into French oak barriques (27% new). Malolactic fermentation finished 100%. The wine spent 20 months in barrique and, after careful trials, the final blend was finished mid-August 2016. The wine was gently racked a total of four times, then bottled on August 3rd, 2017. Only 716 cases were made.

ANALYSIS

Average Brix at Harvest	23	Titrateable Acidity	3.8 g/L	Alc. by Volume	13.5%
pH	3.65	Residual Sugar	0.1 g/L		

SERVING SUGGESTIONS

WHY THIS WINE?

Wölffer White Horse wines embody the strong heritage and high quality of Wölffer Estate. 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 wine-maker Roman Roth. 2015 was a dream year and the individual components for this blend were each gorgeous and could all stand on their own, but together they make a wine that is absolutely special and worthy to be celebrated and shared with connoisseurs and collectors.



WÖLFFER ESTATE
VINEYARD

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