



FATALIS FATUM 2016 A WÖLFFER WHITE HORSE 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

47% Merlot, 31% Cabernet Franc, 21% Cabernet Sauvignon and 1% Petit Verdot

WINEMAKER'S NOTES

Dark red brick in color. Beautiful classic aromas of fine cassis, vanilla, sandalwood and gravel fill the glass along with a lovely toasted almond note. The mouth-feel is elegant with nice ripe fruit, good concentration and wonderful layers of tannins for structure. The oak is well integrated and there is a beautiful minerality and savory quality. The wine shows youthfulness and presents a long flinty finish with lovely prune notes making it a fantastic companion to food that, with age, will unfold for many years to come.

TECHNICAL DATA

The first six months of the 2016 growing season were amongst the driest in recorded history, resulting in small berries with great intensity and concentration. October was rainy, but did not have a negative impact.

The grapes for this special blend were handpicked late, between October 15th and the 26th, at the perfect picking moment for each lot. They were destemmed on our DREAM de-stemmer 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 87°F with a total maceration between 19 to 27 days. The pump-overs and the 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 (22% new). Malolactic fermentation finished 100%. The wine spent 21 months in barrique and after careful trials the final blend was done mid-September 2017. The wine was gently racked a total of four times, then bottled on August 7th, 2018. Only 804 cases were made.

ANALYSIS

Average Brix at Harvest	21	Titrateable Acidity	4.1/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 wine-maker Roman Roth. For this wine, the sum is bigger than the parts. Each component can stand on its own, but together they make a special wine, worthy for connoisseurs and collectors alike.