



WÖLFFER ESTATE  
VINEYARD

**FATALIS FATUM 2017**  
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**

37.5% Merlot, 31.5% Cabernet Franc, 30% Cabernet Sauvignon and 1% Petit Verdot

**WINEMAKER'S NOTES**

Dark red almost black in color. Classic ripe aromas fill the glass with hints of cassis, prunes, fine notes of tar, vanilla, iodine and toasted oak. The mouth-feel is rich with great layers of ripe tannin, wonderful soft fruit and fine acidity, making it a perfect balanced and especially well-suited wine to go with food. The finish is rich and long with ripe dried fruit and dark chocolate. This blend is a great statement for this region and will unfold for many years to come.

**TECHNICAL DATA**

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall but with extra vineyard care and careful crop level adjustments it was perfect to ripen fruit and bring forth rich and elegant fruit driven wines with good acidity and concentration. The grapes for this special blend were handpicked late, on October 27<sup>th</sup> and 28<sup>th</sup>. Finding the perfect ripening level for each lot was crucial to make a special wine. The grapes were destemmed on our DREAM destemmer and carefully sorted on the sorting table. Each variety fermented in separate tanks and the PV in a 1.5-ton bin and reached a peak temperature of about 87°F with a total maceration of 11 days for the CF, 13 days for the CS and PV and 20 days for the Merlot. The pump-overs and the manual punch-down 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 (30% new). Malolactic fermentation finished 100%. After careful trials the final blend was done mid-August 2018 and the wine spent a total of 20.5 months in barrique. It was gently racked a total of four times, then bottled on August 8<sup>th</sup>, 2019. Only 895 cases were made.

**ANALYSIS**

Average Brix at Harvest	21.2	Titrateable Acidity	4.9 g/L	Alc. by Volume	13.8%
pH	3.63	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 portfolio, 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. The sum is bigger than the parts of the guiding force. Each component for this blend is gorgeous and could stand on their own, but together they make a wine that is special and worthy to be celebrated and shared with connoisseurs and collectors.