



WÖLFFER ESTATE
VINEYARD

FATALIS FATUM 2018

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

46% Merlot, 39% Cabernet Franc, 14% Cabernet Sauvignon and 1% Petit Verdot

WINEMAKER'S NOTES

Dark red almost black in color. The aroma is classic fruit-driven with cassis and dried fig notes, fine earthy mushroom with elegant toasted sandalwood and iodine. The mouth-feel is rich with good concentration and layered with ripe tannins and is well balanced with vibrant fruit, nice oak and some licorices and minerality. The finish is long with dark chocolate and some black olive. This blend is a great statement for this region and will unfold for many years to come.

TECHNICAL DATA

To describe the 2018 growing season is not easy. It was a mix of a cold wet spring, followed luckily by a very warm summer and finished with a warm, wet and humid fall. Great vineyard management was of utmost importance to bring in healthy, clean fruit. Vineyard manager Richie Pisacano and his team rose to the occasion. The fruit came in with good numbers and full of flavor. Patience was rewarded as it was crucial to push as long as possible and wait for the perfect moment to pick. The harvest for this special blend was done carefully by hand, starting on October 14th and finished on the 26th, patiently waiting for the grapes to perfectly ripen. 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, reaching a peak temperature of about 88°F with a total maceration of 17 days for the CF and the CS, 16 days for the Merlot and 20 days for the PV. 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 (33% new). Malolactic fermentation finished 100%. After careful trials the final blend was done mid-August 2019 and the wine spent a total of 19.5 months in barrique. It was gently racked a total of four times, then bottled end of May 2020. Only 741 cases were made.

ANALYSIS

Average Brix at Harvest	20	Titrateable Acidity	5.6 g/L	Alc. by Volume	13.7%
pH	3.65	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. This wine will age beautifully.

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. The sum is bigger than the parts is the guiding force. Each component for this blend was 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.