

FATALIS FATUM 2019 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

63% Merlot, 26.4% Cabernet Franc, 8.9% Cabernet Sauvignon and 1.7% Petit Verdot

WINEMAKER'S NOTES

Black with a violet hue in color. Rich, dark aromas of blackberries and blueberries with fine toasted oak notes, licorice, roasted almonds and dark chocolate. The mouth-feel is astounding – a firework of fruit including cassis, layers of ripe velvet tannins, acidity and classic chalkiness. There is fantastic powerful concentration from the start to the long and satisfying finish. This wine has longevity written all over it and is the perfect food partner to rich bold meat dishes.

WHY THIS WINE?

Like all wines in our reserve-level White Horse series, this wine is named after a horse of Wölffer Estate Stables. "The name, "Fatalis Fatum" translates as, "the decision is final," the perfect expression for a decisive blend," says winemaker Roman Roth. This wine is guided by the sum rather than its individual parts. Each component of this blend is elegant yet powerful and can stand on its own, but together they make a wine that is special and worthy to be celebrated and shared with connoisseurs and collectors.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage Long Island has seen. The season started a bit cool and wet, however the most important three growing months where absolutely perfect, producing healthy, concentrated, solid grapes and grape skins with fantastic aromas and power. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. The harvest for these fantastic grapes was done carefully by hand, starting on October 11th and finished on the 27th, with exceptional analysis numbers and taste of the fruit from the start. The grapes were destemmed on our DREAM destemmer and carefully sorted on the sorting table. Each variety fermented in separate tanks or in 1.5 ton open top bins, reaching a peak temperature of about 89°F with a total maceration of 25 days for the Cabernet Franc and the Cabernet Sauvignon, 20 days for the Merlot and 23 days for the Petit Verdot. 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 (44% new). Malolactic fermentation finished 100%. After careful trials, the final blend was done mid-August 2020 and the wine spent a total of 20 months in barrique. It was gently racked a total of four times, then bottled mid-July 2021. Only 1,165 cases 750ml and 36 Magnums were made.

ANALYSIS

Average Brix at Harvest 23.1 Titratable Acidity 4.8 g/L Alc. by Volume 13.5% pH 3.63 Residual Sugar 0.4 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 for decades to come.

SUGGESTED RETAIL PRICE

\$40 per bottle