



WÖLFFER ESTATE
VINEYARD

FATALIS FATUM 2020
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

48.5% Merlot, 38% Cabernet Sauvignon and 13.5% Malbec

WINEMAKER'S NOTES

Deep purple in color. Amazing aromas fill the glass of pure, rich, and ripe cassis, with hints of raspberry and inky iodine. Classic minerality with nice, toasted oak and fine roasted nuts. The mouthfeel is unctuous and deep with the most wonderful velvet tannin structure. The oak is perfectly integrated, and the finish is satisfying and elegant at the same time. There is perfect ripeness balanced by a lively chalkiness and fine acidity. This is a gorgeous red blend that has longevity written all over it and is the ideal food partner to rich bold meat dishes.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skin kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. This was when we knew we were dealing with a vintage that is special. The end of September was on the cool side, further preserving the grapes as they slowly ripened and matured to fantastic flavors and dream analysis numbers. We waited patiently and the perfectly healthy and ripe grapes were carefully hand harvested, starting on October 23rd and finished on the 25th. The flavors/taste and the analysis numbers were exceptional. 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 24 days for the Merlot, 16 days for the CS and 14 days for the Malbec. 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 and some American Oak barrels (40% new). Malolactic fermentation finished 100%. After careful trials the final blend was done mid-August 2021 and the wine spent a total of 20 months in barrique. It was gently racked a total of four times, then bottled in August 2022. Only 1,166 cases 750ml, 12 Magnums and 6 Jeroboams were made.

ANALYSIS

Average Brix at Harvest	23.1	Titrateable Acidity	5.0 g/L	Alc. by Volume	13.5%
pH	3.60	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

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.