



WÖLFFER ESTATE  
VINEYARD

## 2010 WÖLFFER ESTATE UMBRA RED TABLE WINE

A SPECIAL LIBRARY RELEASE!

### REGION

*Appellation: Long Island. 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

95% Merlot grown at Leslie Alexander's Vineyard on the North Fork - clone 181, 5% Cabernet Sauvignon from Leslie Alexander's Vineyard

### WINEMAKER'S NOTES

Very dark, almost black in color. The aroma is rich and intense with ripe, lush fruit, black cherry, and cassis filling the glass. There are also nice hints of licorice and toasted sandalwood. The mouth-feel is powerful with great intensity and wonderful concentration. Layers of ripe tannins give great focus, and the wine has wonderful acidity and toasted oak notes. The finish is long and lush. This classic wine is very food-friendly and shows great longevity for many years to come.

### TECHNICAL DATA

2010 was one of the driest, warmest and best-growing seasons in the history of growing grapes on Long Island, resulting in dream numbers. Ripening was so advanced that we picked up to three weeks earlier than normal. The abundance of sun, combined with the cooler nights in September and October (thanks to our unique ocean influence), brought forth great ripeness and finesse. The fruit was carefully hand-harvested on October 10, followed by further detailed selection on our sorting table. The grapes fermented in two stainless steel tanks and reached a peak temperature of 88° F, with a total maceration time of 12 days on the skin. The pump-overs were meticulously done three times a day (every eight hours) during the peak of fermentation. The wine was gently pressed and the press fraction above 1.1 Bar was separated. After 32 days, the wine went into French Barrique (40% new oak; 60 % one-year-old oak). Malolactic fermentation finished 100% by the end of December. The wine matured for 21 months in barrels and was raked of the lees five times. Umbra was bottled un-fined and un-filtered on August 29, 2012, resulting in only 600 cases of 750ml bottles.

### ANALYSES

Minimum and maximum	24.8	Titratable Acidity	4.1	pH	3.8
Brix at Harvest					
Alc. by Volume	13.5%	Residual Sugar	0.5gr/Liter		

### SERVING SUGGESTIONS

This wine is great with beef stew, steak, game, and hard rind cheeses. We recommend decanting 30 minutes prior to serving.

### SUGGESTED RETAIL PRICE

\$35 (only available at Wölffer Estate Vineyard, The Wine Stand, Wölffer Kitchen Amagansett)

### WHY THIS WINE?

We made this Umbra Table Wine from clone 181 Merlot which is a small berry cluster. The large skin to juice ratio is what makes this clone ideal to make wines that need aging and time to soften and mature. We held this wine for 10 years in our dark and perfectly temperature-controlled warehouse in order for it to be the best it can be for the 2021 release. It is a great testament that Merlot truly is one of the greatest red varieties in the world!