



WÖLFFER ESTATE
VINEYARD

HARVEST RED 2022

A WÖLFFER ESTATE SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.
Under the meticulous care of Winemaker/Partner Roman Roth, 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.

GRAPES

43% Merlot, 24% Cabernet Franc, 24% Cabernet Sauvignon, 6% Malbec and 3% Pinot Noir.

WINEMAKER'S NOTES

Dark ruby in color. Beautiful rich aromas of cassis fruit, prunes, and figs matched with a hint of sandalwood. The mouthfeel is both rich and vibrant. It offers an ideal concentration of layered, ripe fruits such as blackberries and pomegranates, while revealing velvety tannins. Dark fruit is abundant in this wine, with small undertones of tar, classic iodine, and minerality. The finish evokes feelings of boundless pleasure. This wine is delightful in its youth but possesses graceful aging potential.

WHY THIS WINE?

This classically styled red offers one of the best values in our portfolio. The 2022 vintage was a perfect harvest: mature red fruit resulted in a fantastic and unique blend that balances boldness and elegance. This is a wonderful example of a blend that can be bigger than the sum of its parts. Its bold and complex structure serves well with a rich palate and will age with complete grace.

TECHNICAL DATA

2022 was one of the finest vintages Long Island has experienced. A cool, dry, spring was followed by a burst of warmth and a sunny summer. This resulted in very small berries (with great skin to juice ratio) in pristine condition. The growing season of July through September was spectacular. The grapes came in clean and healthy, which resulted in intense fruit, fantastic taste, and great concentration. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun. This minimized green pyrazines and helped ripen the fruit homogeneously. Harvest came swiftly, only interrupted by a welcomed rain at the beginning of October. We began hand picking the red grapes by mid-October and finished on the 21st. Careful selection was carried out in the vineyard and on our sorting table. The grapes were de-stemmed on our new CMA Dream Destemmer and fermented separately in stainless steel tanks or open top bins. During peak fermentation, the wine underwent three pump-overs a day or 3 punch downs, increasing the fruit's character and structure. The grapes were macerated on the skin for between 18 to 25 days before being gently pressed. The wine finished 100% malolactic fermentation and was aged entirely in barrique (20% new oak) for 13 months. In August, the wine was finally blended after intensive blending trials. The wine was racked a total of 4 times and was bottled on January 16th, 2024, resulting in only 484 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	22 to 23	Titrateable Acidity	4.8 g/L
pH	3.8	Residual Sugar	0.4 g/L
Alc. by Volume	13.5%	Allergen	Vegan

SERVING SUGGESTIONS

Serve at cellar temperature, or slightly cooler. Pair this versatile red with flavorful pasta dishes, grilled or braised beef, game, or lamb. Alternatively, serve it with a wide selection of rich cheeses and dark chocolate.

SUGGESTED RETAIL PRICE

\$20.00 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM