



WÖLFFER ESTATE  
VINEYARD

**LAMBARDO MERLOT 2013**  
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*.

**GRAPES**

100% Merlot from our oldest Merlot vines planted in 1990, and from Leslie Alexander's vineyard on the North Fork.

**WINEMAKER'S NOTES**

Ripe fruit fills the glass. Kirsch, blackberry jam, fine toasted sandalwood, and hints of licorice. The mouth-feel is lush with a fantastic dynamic between the ripe fruit, the beautiful velvet tannins and the fine and elegant acidity. The wine is concentrated and complex and the finish goes on and on with more fruit, coffee notes and classic minerality. Food-friendly with great aging potential.

**TECHNICAL DATA**

2013 was an epic growing season. It was the most amazing year we've seen and can be compared to the greatest vintages ever produced. A sunny and hot start of summer was topped by a moderate, but sunny and completely rainless, end of summer and fall (one of the driest on record). This absence of rain produced the healthiest, and most concentrated and amazing fruit. The ripe fruit was hand-harvested October 9 & 30, 2013, followed by further detailed selection on our sorting table. The grapes were cold-soaked for a day to add to the wine's fruitiness. The Wölffer fruit was fermented in a 6,000-liter upright French oak tank and reached a peak temp of 90° F, and spent 22 days on the skins. The fruit from Leslie Alexander's vineyard was fermented in stainless steel and macerated for 11 days. Pump-overs were done three times a day (every eight hours), during the peak of fermentation. The wine was gently pressed and the press fraction above 1.3 Bar was separated. After nine days, the wine went into French oak barriques (50% new and 50% one-year-old oak), where Malolactic fermentation finished 100% by the end of January 2014. The wine matured for 20 months in barrel and was raked of the lees five times. It was bottled un-fined and unfiltered on August 3, 2015. Only 216 cases were produced.

**ANALYSIS**

Average Brix at Harvest	23.0	Titratable Acidity	4.3 g/L	pH	3.7
Alc. by Volume	13.5%	Residual Sugar	0.1%		

**SERVING SUGGESTIONS**

The classic regional pairing is Long Island Merlot with roasted Long Island duck- perfect pairing of Long Island's *terroir*. This food-friendly wine also pairs beautifully with heartily prepared vegetables like roasted tomatoes, as well as with meaty dishes like beef bourguignon, lamb or a juicy burger. Serve it slightly above room temperature with aged cheeses like gouda or smoked cheddar.

**SUGGESTED RETAIL PRICE:** \$35 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
[WWW.WOLFFER.COM](http://WWW.WOLFFER.COM)

**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. Merlot is King on Long Island, especially when well-tended in the vineyard and blessed with a vintage that could be compared to what 1945 was for Bordeaux. 2013 brought forth one of the most amazing and interesting wines Long Island can produce. It should be celebrated and shared with the best wine connoisseurs and collectors.