



WÖLFFER ESTATE  
VINEYARD

## LAMBARDO MERLOT 2018

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

84.5% Merlot from our oldest Merlot vines planted in 1990 and from Sam McCulloughs Vineyard in Jamesport, 13.8% Cabernet Franc and 1.7% Petit Verdot

### WINEMAKER'S NOTES

Dark red brick in color. Classic aromas fill the glass of fine sandalwood with light roasted coffee beans. The mouth-feel is rich and full of lovely soft ripe Merlot fruit characters with some iodine and licorice. There is a nice balance to the layers of soft round tannins and an elegant long, dry finish with some toasted nuts and fine integrated oak.

### TECHNICAL DATA

To describe the 2018 growing season is not easy. It was a mix of a cold wet spring, followed luckily by a very warm summer and finished with a warm, wet and humid fall. A great vineyard sight and immaculate vineyard management was of utmost importance to bring in this ripe, healthy clean fruit and Richie Pisacano and his team rose to the occasion. To find the right picking date was crucial to bring in the best fruit with the best ripeness possible. The ripe Merlot fruit was carefully hand-harvested on October 14<sup>th</sup> and 26<sup>th</sup> 2018, followed up by further detailed selection on our dream sorting table. The grapes were cold-soaked for one day then fermented in a 6,000-liter upright French oak tank and reached a peak temperature of 90°F and spent 15 days on the skins. The fruit from McCullough vineyard was fermented in stainless steel and macerated for 16 days. Pump-overs were done very meticulously three times a day (every eight hours) during the peak of fermentation. The wine was gently pressed and the press fraction was separated. After 3 days, the wine went into French oak barriques (40% new and 60% one-year and older oak), where malolactic fermentation finished 100% by the end of January 2019. The wine matured for 19.5 months in barrels and was racked on the lees four times. It was bottled unfiltered and unfiltered on May 19<sup>th</sup> 2020. Only 201 cases were produced.

### ANALYSIS

Average Brix at Harvest	20.0	Titrateable Acidity	4.2 g/L	pH	3.6
Alc. by Volume	13.5%	Residual Sugar	0.1%		

### SERVING SUGGESTIONS

### 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. The 2018 Lambardo is a great statement to highlight the consistency that can be achieved year after year with this wonderful variety. Everybody can make good wine in a great year but to make good wine in a tricky year is the key to success.



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The classic regional pairing is Long Island Merlot with Long Island duck, and our Lambardo will not disappoint! This food-friendly wine also pairs beautifully with hearty stews, steak, game and aged cheeses like gouda or cheddar. Serve it at room temperature.

### **SUGGESTED RETAIL**

\$42.00 per bottle