



WÖLFFER ESTATE
VINEYARD

LAMBARDO MERLOT 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.

GRAPES

100% Merlot from 2 different Special Blocks

WINEMAKER'S NOTES

Deep purple in color. Classic Merlot aromas of cassis, sandalwood, fine leather, iodine, and toasted oak fill the glass. The mouthfeel is rich, lush, and focused with layers of ripe tannins all wrapped by rich fruit and lovely acidity. The oak is well integrated, giving a nice back bone and the wine shows a lovely warmth from start through the long finish. This is a classic Merlot with rich fruit and great minerality and that will age very well.

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. After a beautiful long growing season we carefully hand harvest the perfectly ripe grapes starting. Absolute perfect ripe Merlot fruit was carefully hand-harvested on October 15th, 2020, followed up by further detailed selection on our Dream sorting table. The grapes were cold soaked for one day then fermented in stainless steel tank and reached a peak temperature of 88° F and spent 23 days on the skins. 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 12 days, the wine went into French oak barriques (38% new and 62% one-year and older oak), where Malolactic fermentation finished 100% by the end of January 2021. The wine matured for 13 months in barrique barrels and an additional 6-months in Steel tanks. It was racked of the lees four times. It was bottled unfiltered and unfiltered on June 9th, 2022. Only 245 cases were produced.

ANALYSIS

Average Brix at Harvest	22.4 and 24.0	Titrateable Acidity	4.1 g/L	pH	3.7
Alc. by Volume	13.3%	Residual Sugar	0.2%		

SERVING SUGGESTIONS

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 \$40.00

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 when blessed with one of the greatest growing seasons ever. The 2020 Lambardo is a great statement to highlight why Merlot is one of the great reds in the world.