



LANDIUS PINOT NOIR 2016

A WÖLFFER WHITE HORSE WINE

REGION

Appellation: Long Island, New York.

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

68% Pinot Noir from Leslie Alexander's vineyard planted in 2007; 32% Pinot Noir from Macari Vineyard.

WINEMAKER'S NOTES

Red brick in color. Rich fruit aromas of dried cherry, fig, prune and hints of sandalwood fill the glass. The mouth-feel is elegant but with good concentration. Fine dark chocolate notes with beautiful Kirsch and very well integrated undertones of toasted oak. The wine has wonderful structure and balance from layers of velvet tannins and shows great depth and length. This is a very classic, elegant, and balanced Pinot Noir.

TECHNICAL DATA

The first six months of the 2016 growing season were amongst the driest in recorded history, resulting in small berries with great intensity and concentration. October was rainy, but did not have any negative impact.

The fruit came in with wonderful ripeness and full of aroma. It was crucial to wait for the perfect moment to pick. The ripe fruit was carefully hand-harvested on September 17th 2016 and hand-sorted on our sorting table for ultimate selection. Crushing the fruit was avoided as much as possible. After a 2 day cold soak at 55F the grapes fermented in stainless steel with the cap being pumped over, and in 2 open bins with the cap punched down three times a day during peak fermentation (with temperatures reaching 89°F) to extract color and flavors. The total maceration time lasted 14 days. After softly pressing the grapes, with only a maximum of 0.6 bar, and just after a 4 day settling of the yeast, the wine was put into French oak barrels (15% new oak) to complete malolactic fermentation and to age and mature for a total time of 21 months with only a total of two rackings. The wine was bottled un-fined and unfiltered on June 21, 2018, producing only 488 cases 750ml.

ANALYSES

Brix at Harvest	21.2	Titrateable Acidity	6.5 g/L	pH	3.8
Alc. by Volume	13%	Residual Sugar	0.1 g/L		

SERVING SUGGESTIONS

Landius 2016 is the perfect food wine. Pair it with appetizers like a wild mushroom and Burrata bruschetta. Try with fish like grilled squid or steamed lobster, meats such as a fennel-garlic pork roast or roasted goose with crispy skin, or sip on a fancy Friday with leek-and-pecorino pizzas, or to finish a meal with ripe and flavorful cheeses like Gruyère or melted Brie.

WHY THIS WINE?

Wölffer White Horse wines embody the strong heritage and high quality of Wölffer Estate. Like all wines in our reserve-level White Horse series, this wine is named for a horse stabled at Wölffer Estate Stables. To make great Pinot Noir is a great achievement for a winemaker. At Wölffer we have been pursuing this dream since 1993. Our goal is to make a wine that is food friendly, true to the variety, to our region and with great longevity. Our Landius Pinot Noir embodies intensity and concentration in its most elegant and playful form.



SUGGESTED RETAIL PRICE

\$45 per bottle