



WÖLFFER ESTATE
VINEYARD

LANDIUS PINOT NOIR 2014
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

93% Pinot Noir from Leslie Alexander's vineyard planted in 2007; 7% Cabernet Franc from our vines planted in 1991.

WINEMAKER'S NOTES

Dark red brick in color. Classic aromas fill the glass—dark ripe cherries, licorices, sandalwood, fine earthiness and moss, black olives, fine vanilla, and toasted oak. The mouth-feel is concentrated and elegant with a solid ripe tannin structure, ripe fruit, prunes, figs, wet forest floor, and more black cherries. The finish is complex with great minerality and good balance. This Pinot Noir will age very well and should be paired with big dishes.

TECHNICAL DATA

The 2014 growing season will go down in history as the vintage with low humidity and lots of sunshine. This rare phenomena for Long Island helped to produce spectacular fruit flavors of a fresh and pure nature with amazing concentration (especially when the crop level was carefully monitored and adjusted to a level that matched the vine vigor). The healthy and ripe grapes were carefully hand-harvested on September 24, 2014, and hand-sorted on our sorting table for ultimate selection. Crushing the fruit was avoided as much as possible. After a three day cold soak at 50°F, the grapes fermented in stainless steel with the cap punched down three times a day during peak fermentation (with temperatures reaching 82°F) to extract color and flavors. The total maceration time (skin contact) lasted 14 days. After softly pressing the grapes, with only a maximum of 0.6 bar, and a four day settling of the yeast, the wine was put into French oak barrels (22% 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 July 19, 2016, producing only 432 cases.

ANALYSIS

Brix at Harvest	21.9	Titrateable Acidity	6.3 g/L	pH	3.72
Alc. by Volume	13.5%	Residual Sugar	0.1 g/L		

SERVING SUGGESTIONS

Landius 2014 is the perfect food wine. Pair it with appetizers like a wild mushroom and Burrata bruschetta, or rich creamy butternut squash soup. Try with fish like grilled squid or steamed lobster. Pair with meats such as a fennel-garlic pork roast or roasted goose with crispy skin. Sip on a fancy Friday with leek-and-pecorino pizzas, or finish a meal with ripe and flavorful cheeses like Gruyère or melted Brie.

WHY THIS WINE?

The Wölffer White Horse label represents our reserve wines, and are all named for horses stabled at Wölffer Estate Stables. To make great Pinot Noir is one of the greatest achievements a winemaker can have. At Wölffer we are pursuing this dream since 1993. Our goal is to make wine that is food-friendly, true to the variety, and true to our region. And it must be a wine with great longevity. Pinot Noir is such a special grape when handled right. Our Landius is a Pinot Noir that embodies intensity and concentration in its most elegant and playful form.