



LANDIUS PINOT NOIR 2015 A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, 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.

GRAPES

57% Pinot Noir from Leslie Alexander's vineyard planted in 2007; 43% Pinot Noir from Macari Vineyard.

WINEMAKER'S NOTES

Dark red brick in color, this wine has powerful ripe, dark sweet berry aromas that flow out of the glass backed by toasted sandalwood, and classic forest floor and wild mushrooms. The mouth-feel is rich and concentrated, ripe and lush with wonderful layers of dried plums, figs and black cherry and filled with loads of velvety tannins. The finish is rich and long displaying ripe fruit, toasted almond and beautiful balance. This is not your everyday Pinot Noir. Rich and classic, a powerful wine with depth, great elegance and sophistication. Should have great aging ability.

TECHNICAL DATA

2015 was a fantastic growing season on Long Island blessed with abundant sunshine, cool nights and the least rainfall on record. The lush, ripe, concentrated grapes (with dream numbers) were carefully hand-harvested on September 14 and 15, 2015 and hand-sorted on our sorting table for careful selection. Crushing the fruit was avoided as much as possible. After a 1-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 (skin contact) lasted 12 and 13 days. After softly pressing the grapes, with only a maximum of 0.6 bar, and a six-day settling of the yeast, the wine was put into French oak barrels (20% new oak) to complete malolactic fermentation and to age and mature for a total time of 22.5 months with only a total of two rackings. The wine was bottled un-fined and unfiltered on July 21, 2017, producing only 459 cases 750ml and 12 x 3 Liter Jeraboams.

ANALYSIS

Brix at Harvest	23.1 and 24.1	Titrateable Acidity	5.0 g/L	pH	3.7
Alc. by Volume	13.5%	Residual Sugar	0.1 g/L		

SERVING SUGGESTIONS

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.

SUGGESTED RETAIL PRICE

\$45

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 a wine that is food friendly, true to the variety and to our region and a wine with great longevity. The 1995 Pinot Noir was one of the best wines I ever made and this 2015 is a wine that is very close to that so hard to achieve fantastic PN. Our Landius PN embodies intensity and concentration in its most elegant and playful form.