



WÖLFFER ESTATE
VINEYARD

LANDIUS PINOT NOIR 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

100% Pinot Noir from Leslie Alexander's vineyard planted in 2007

WINEMAKER'S NOTES

Dark red brick in color. The wine is filled with beautiful fine black cherry and roasted sandalwood aromas and hints of strawberry rhubarb pie with baked pie crust. The wine has a rich yet elegant mouth-feel with of ripe berry notes, great structure from subtle ripe tannins and the oak wonderfully integrated. There is an overall fruit-driven core with a creamy yeast note, fine classic earthiness and lovely acidity. The finish is savory and playful with nice lush fruit and good minerality which goes on and on in a delicious way.

This Pinot Noir is a beautiful food companion that is animated and interesting. It is a pleasure to see this wine open up in the glass, and it will be fun to see it mature over the next decade.

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. Great vineyard management was of utmost importance to bring in healthy, clean fruit. Vineyard manager Richie Pisacano and his team rose to the occasion. The fruit came in with good numbers and full of flavor. Patience was rewarded as it was crucial to push as long as possible and wait for the perfect moment to pick. The ripe fruit was carefully hand-harvested on September 24th 2018 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 50F the grapes fermented in 2 open top 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 14 days. After softly pressing the grapes, with only a maximum of 0.6 bar, and just after 7 day settling of the yeast, the wine was put into French oak barrels (43% new oak) to complete malolactic fermentation and to age and mature for a total time of 19 months with only a total of two rackings. The wine was bottled un-fined and unfiltered on May 18th, 2020, producing only 186 cases 750ml.

ANALYSIS

Brix at Harvest	20.5	Titrateable Acidity	7.0 g/L	pH	3.56
Alc. by Volume	13.5%	Residual Sugar	0.1 g/L		

SERVING SUGGESTIONS

This Pinot Noir 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 gruyere or melted brie.

SUGGESTED RETAIL PRICE

\$45 per bottle

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 have been 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. We are particularly proud of the quality of this wine. Anybody can make good wine in a good vintage but to make a great wine in a difficult year - that is very special!