



WÖLFFER ESTATE
VINEYARD

LANDIUS PINOT NOIR 2019
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

98% Pinot Noir from 3 different vineyard sights and 2% 'Caya' Cabernet Franc

WINEMAKER'S NOTES

Red brick in color, the aroma is elegant with fine fruit like ripe cranberries or red cherry jam and sandalwood, clove notes fill the glass. The wine has good concentration and a focused mouth-feel. Toasted nuts and dark chocolate with beautiful acidity and fantastic tannin structure giving great layers and making it a vibrant Pinot Noir. The toasted oak is well integrated and the wine has a long finish with nice minerality and some licorice. It is a sophisticated and balanced wine that will age beautifully.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage Long Island has seen. The season started a bit cool and wet, however the most important three growing months were absolutely perfect, producing healthy, concentrated, solid grapes and grape skins with fantastic aromas and power. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. The perfectly ripe fruit was carefully hand-harvested on September 20th and 25th, 2019 and hand-sorted on our sorting table for ultimate selection. Crushing the fruit was avoided as much as possible. We "bled" 10% of the light fresh juice away and after a 1-day cold soak the grapes fermented in open top bins with the cap punched down three times a day during peak fermentation (with temperatures reaching 89°F) to extract color, tannins and flavors. The total maceration time (skin contact) lasted 15 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 (35% new oak) to complete malolactic fermentation and to age and mature for a total time of 22 months with only a total of two rackings. The wine was bottled un-fined and unfiltered on August 19th, 2021, producing 658 cases 750ml.

ANALYSIS

Brix at Harvest	23.4	Titrateable Acidity	6.0 g/L	pH	3.55
Alc. by Volume	13.4%	Residual Sugar	0.4 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. 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

\$40.00 per bottle

WHY THIS WINE?

The Wölffer White Horse label represents our reserve wines, named after the esteemed 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 varietal and to our region, and a wine with great longevity. We are particularly proud of the exceptional quality of this wine.