



WÖLFFER ESTATE
VINEYARD

LANDIUS PINOT NOIR 2020 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

96% Pinot Noir from 3 different vineyard sights and 4% Caya Cabernet Franc

WINEMAKER'S NOTES

Medium ruby in color. The aroma is filled with cherry notes, toasted sandalwood, fine forest floor and elegant leather with some toasted nuts and some red current. The mouthfeel is rich and full of velvet soft tannins, nice fruit like dried plums and apricot. There is a lovely overall warmth and a great structure from start to the long-concentrated finish. It is a sophisticated and balanced Wine that will age beautifully.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skin kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. This was when we knew we were dealing with a vintage that is special. The end of September was on the cool side, further preserving the grapes as they slowly ripened and matured to fantastic flavors and dream analysis numbers. The perfectly ripe fruit was carefully hand-harvested on September 17th, 25th and 26th of 2020. Each block was kept separately and hand-sorted on our sorting table for the 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 and one stainless steel tank, 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 19 days. After softly pressing the grapes, with only a maximum of 0.6 bar, and day 4 of 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 18 months with only a total of two rackings. After a lot of tasting trials, the wine was blended at the first racking. The wine was bottled un-fined and unfiltered in July 13th 2022, producing only 469 cases 750ml.

ANALYSIS

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|-------------------------|-------|---------------------|---------|----|------|
| Average Brix at Harvest | 23.0 | 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 fennel and 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 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 exceptional quality of this wine.