



WÖLFFER ESTATE
VINEYARD

LANDIUS PINOT NOIR 2022

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

97% Pinot Noir from 2 different vineyard sights and 2% Merlot and 1% Cabernet Franc

WINEMAKER'S NOTES

Medium to deep garnet in color. Beautiful ripe aromas of figs, fine cassis, dark cherry jam and toasted sandalwood fill the air. The mouth feel is elegant yet rich and well structured. Beautiful prune and cherry fruit are balanced by round tannins and well-integrated oak notes. The wine is sophisticated with a long satisfying finish with great focus and classic chalky minerality. This wine is the perfect food companion and has the depth to age beautifully for years to come.

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.

TECHNICAL DATA

2022 is one of the great vintages on Long Island. A cool, dry, and slow spring was followed by more dry weather and a wonderful warm sunny summer which resulted in very small berries (great skin to juice ratio) in pristine condition. July and September were dry and spectacular and the fruit with very little disease pressure had good concentration and tasted fantastic. We were patient not to rush into the harvest, giving extra hang time before carefully handpicking. Early in the season, right after flowering, we removed 100% of the leaves around the fruit zone, ensuring every cluster had enough sunlight exposure to ripen perfectly. The perfect ripe fruit was carefully hand-harvested on September 14th and 17th of 2022. 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. After a 2-day cold soak we started the fermentation 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 16 days. After softly pressing the grapes, with only a maximum of 0.6 bar, and after 4 days of 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 22.5 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 on the 25th of July 2024, producing only 482 cases 750ml.

ANALYSIS

Brix at Harvest	22/23.5	Titrateable Acidity	5.8 g/L	pH	3.62
Alc. by Volume	13.5%	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

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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