



WÖLFFER ESTATE
VINEYARD

LORENA 2010
FROM PARTIALLY DRIED GRAPES
A SPECIAL LIBRARY RELEASE

REGION

Appellation: Long Island. 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*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

100% Merlot grown at Leslie Alexander's Vineyard

WINEMAKER'S NOTES

Black dark red in color with a dark brown, red hue. Beautifully intense aromas of figs, prunes, raisins and dried apricots wrapped in fine toasted sandalwood and vanilla are oozing out of the glass. The mouth-feel is rich and concentrated with wonderful ripe fruit, leather and super smooth layers upon layers of ripe tannins. There is a lovely acidity, minerality and of course the classic warmth stemming from the 16.2% alcohol content in the finish from the start to the extraordinary long finish. This wine has great longevity and is very food friendly. It is a powerful and mature statement that our wines can stand up to the very best in the world.

WHY THIS WINE?

When you have a special vineyard that guarantees homogeneous ripe fruit and you combine that with our ocean influenced cooler growing condition allowing a slow and steady ripening and a long hang time, you have the perfect conditions to create a wine with extraordinary power and finesse. It is the elegance in our wines that allows us to be patient and reach for such unique concentration. We have aged this wine in our dark cellar waiting to release it at this perfect moment.

TECHNICAL DATA

After one of the best growing seasons Long Island has ever had (the perfect spring, summer and fall!), the super ripe and concentrated grapes were carefully hand harvested late on November 3rd. Perfect to make an Amarone Style super concentrated red wine. The grapes were destemmed into a stainless-steel tank and the fermentation started swiftly and went up to 86°F. The cap management was done via pump-over, 3 times a day during the peak of fermentation. After 13 days it was time to gently transfer and start to press the grapes. The hard pressing was carefully separated. Following a 14-day rough settling, the wine was moved into new barrique barrels to finish the fermentation which went slowly until mid-January. During the maturation time which lasted for 21 months, the wine was racked a total of 4 times. The wine was bottled unfiltered and unfined on August 29th 2012 resulting in only 2,928 precious bottles.

ANALYSES

Brix at Harvest	29	Titrateable Acidity	4.2	pH	4.17
Alc. by Volume	16.2%	Residual Sugar	6 g/L		

SERVING SUGGESTIONS

Paired best with a deft lamb, dried aged cheese, truffle infused pasta or just savored on its own.

SUGGESTED RETAIL PRICE

\$85.00 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM