



WÖLFFER ESTATE  
VINEYARD

## MALBEC 2019

A WÖLFFER ESTATE CELLAR SERIES WINE

### REGION

*Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.*  
Under the meticulous care of Winemaker/Partner Roman Roth, 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

83% Malbec, 16.5% Merlot, 0.5% Petit Verdot

### WINEMAKER'S NOTES

Black in color with a dark red rim. Beautiful aromas fill the glass of prunes, figs and cassis. The mouth-feel is rich and lush with lovely ripe fruit notes, fine integrated oak and lovely layers of soft tannins. There is a nice intensity and great balance, with perfect play between the rich fruit, the warming alcohol, the fine acidity and the subtle tannins. The finish is long with velvet tannin structure yet playful with more bursts of fruit. This wine is delicious in its youth but will improve wonderfully with age for a decade or two.

### TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. After a fantastic season we picked the perfectly ripe Malbec on October 15th. Careful selection was carried out in the vineyard and on our sorting table. The grapes were de-stemmed on our new CMA Dream Destemmer and fermented separately in stainless-steel tanks and in open top bins. During peak fermentation, the wine underwent three pump-overs or punch downs a day increasing the fruit character and the structure. The grapes were macerated on the skin for a total time of 13 days then pressed gently separating the press fractions. The wine finished 100% malolactic fermentation and aged in Barriques (22% new oak) for 13 months. In August, after intensive blending trials we blended with Merlot and a bit of PV to add complexity. The wine was racked a total of three times and was bottled the week of January 18th, 2021, resulting in only 667 cases of 750ml bottles.

### ANALYSES

Brix at Harvest	22.1	Titrateable Acidity	5.5 g/L
pH	3.57	Residual Sugar	0.4 g/L
Alc. by Volume	13%		

### SERVING SUGGESTIONS

Serve at cellar temperature, or slightly cooler. Pair this versatile red with flavorful goulash, pasta dishes, grilled or braised beef, game or lamb. It is also great to serve with a wide selection of richer cheeses and dark chocolate.

### SUGGESTED RETAIL PRICE

\$32.00 per bottle

### WHY THIS WINE?

With close watch over the last few warm summers, Malbec has performed better each year. As a result, we have decided to feature this beautiful variety as one of our special Cellar Series Wines. The 2019 growing season was a dream come true and the perfect year to launch this new wine. It is the ideal food companion and also possesses great aging ability.