



WÖLFFER ESTATE
VINEYARD

MALBEC 2021

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

77% Malbec, 23% Old Merlot Block

WINEMAKER'S NOTES

Deep purple in color. Explosive aromas of pure ripe berries, dried flowers, toasted sandalwood, vanilla, and cassis fruit. The mouthfeel is rich and lush, with amazing concentration and roundness but also an overall vibrancy and zing that makes this a lively yet ripe Malbec that is a perfect food companion. The finish is fruit driven and long with well-integrated layers of tannins, oak and fine minerality. This wine will have great longevity for the next two decades.

WHY THIS WINE?

With each passing growing season, we have seen Malbec performed during these warmer summers. As a result, we have continued to feature this beautiful variety as one of our special Cellar Series Wines. The 2021 growing season was outstanding and perfect to reach for the stars. It is the ideal food companion and possesses great ageing ability.

TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that developed ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. Leaf removal was completed in the fruit zone during the growing season to ensure that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit. We handpicked the wonderfully ripe fruit starting on October 10th and finished on October 24th. 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 14 days then pressed gently separating the press fractions. The wine finished 100% malolactic fermentation and aged in Barrique (44% new oak) for 19 months. In August 2022, after intensive blending trials we blended with some of our finest Merlot to add complexity. The wine was racked a total of three times and was bottled on January 13th, 2023, resulting in only 678 cases of 750ml bottles.

ANALYSES

Brix at Harvest	22.4	Titrateable Acidity	5.0 g/L
pH	3.6	Residual Sugar	0.4 g/L
Alc. by Volume	13.5%		

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. Or serve it with a wide selection of richer cheeses and dark chocolate.

SUGGESTED RETAIL PRICE

\$32 per bottle

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