



## MALBEC 2022

### 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

92% Malbec, 8% Merlot

#### WINEMAKER'S NOTES

Medium purple in color. Elegant aromas of ripe fruit, violets, blackberries and fine toasted sandalwood fills the glass all backed by nice earthy forest floor and fennel notes. The mouthfeel is medium bodied, and the wine has lovely pure fruit and good concentration. The tannins are soft and there is a nice touch of acidity giving it an old-world character and a long-structured finish. Beautiful balanced with some white pepper spice, vibrant fruit and well-integrated oak. This wine will have great longevity for the next decades or two.

#### WHY THIS WINE?

With each passing growing season, we have seen Malbec performing wonderfully during these warmer summers. As a result, we are featuring this beautiful variety as one of our special Cellar Series Wines. The 2022 growing season was outstanding and perfect to reach for the stars. It is the ideal food companion and possesses great ageing ability.

#### 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. We handpicked the wonderfully ripe fruit on October 16<sup>th</sup> with perfect numbers. 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 in a stainless-steel tank. During peak fermentation, the wine underwent three pump-overs days to increase the fruit character and the structure. The grapes were macerated on the skin for a total time of 15 days then pressed gently separating the press fractions. The wine finished 100% malolactic fermentation and aged in a large upright oak tank and in Barrique (20% new oak) for 12.5 months. In August 2023, after intensive blending trials we blended in some of our finest Merlot to add complexity. The wine was racked a total of three times and was bottled on January 18th, 2024, resulting in only 682 cases of 750ml bottles.

#### ANALYSES

Brix at Harvest	22.4	Titrateable Acidity	6.0 g/L
pH	3.62	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