



WÖLFFER ESTATE
VINEYARD

SYRAH 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

93.5% Syrah, 6.5% Merlot

WINEMAKER'S NOTES

The wine is black in color with a dark red rim. Pure fruit of black current and plums fills the glass with elegant hints of vanilla and licorice. The mouth-feel is medium bodied and vibrant, filled with beautiful spice notes, lovely toasted French oak, good minerality and beautiful dark cherry fruit. This wine displays a nice acidity with a firm tannin structure. The finish is classic; with iodine and crushed stone notes and an overall striking character coming from the fruit's grape skins. This wine is delicious while young but will improve wonderfully with age for a decade or two.

WHY THIS WINE?

With close watch over the last few warm summers, Syrah has continued to outperform year after year. As a result, we 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.

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 hand-picked the Syrah on October 6th. 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 bins. During peak fermentation, the wine underwent three punch downs a day increasing the fruit character and the structure. The grapes were macerated on the skin for a short time of 11 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	19	Titrateable Acidity	7 g/L
pH	3.65	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. Or serve it with a wide selection of richer cheeses and dark chocolate.

SUGGESTED RETAIL PRICE

\$32.00 per bottle

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