



WÖLFFER ESTATE  
VINEYARD

## ANTONOV SAUVIGNON BLANC 2024 A WÖLFFER WHITE HORSE SELECTION

### REGION

*Appellation: Long Island, New York. 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% Sauvignon Blanc predominantly the Musqué clone

### WINEMAKER'S NOTES

Bright straw, with a light green hue. Continuing the exceptional quality of the 2022 Antonov, the 2024 leaps out of the glass with aromas of peach, gooseberry, ripe cantaloupe, golden kiwi, and Bartlett pear. The mouthfeel is saline, concentrated, and full of flavor. Tangerine and orange peel come to mind, mixed in with grapefruit, ripe peach, and a lovely robe on toasted hazelnut. The finish is elegant with savory saltiness and sweet ripe fruit. Antonov 2024 is the perfect companion for a classy afternoon, an engaging dinner party, or to wind down after a busy day.

### TECHNICAL DATA

The 2024 vintage was nothing short of extraordinary, defined by an ideal growing conditions, it will be remembered as a landmark year for Long Island wines. What started off as a cool and wet spring, accompanied by an unexpected frost on April 26<sup>th</sup> and notably reduced Chardonnay and Cabernet Franc crop yields, evolved into the warmest year in recorded history. This, combined with a spectacular 3-month-long, sunny end to harvest without any humidity and rainfall. The result was an incredibly clean and concentrated fruit. These ideal conditions were the foundation to make the wine of the century! Wonderfully aromatic and gorgeous ripe and healthy grapes with perfect flavor, sugar, pH and acidity numbers were carefully hand-picked on September 22<sup>nd</sup>. The grapes were gently pressed, and the juice was chilled down to 50°F, well-settled followed by a cool-fermentation at 61°F in stainless steel tanks and 29% Fermented in 1 x 500L 3-year-old French Oak Puncheon, and 4 x 225 French Oak Barrels to complete dryness. The Sauvignon Blanc barrels stayed for 6-month sur lie, with 6% of the Oak being new. The wine in tank was racked after 16 days and aged on the fine lees also for 5 months. Malolactic fermentation was completely avoided to retain the wine's vibrant and fruit-forward character. It was bottled on June 17<sup>th</sup>, 2025, producing only 469 cases.

### ANALYSIS

Average Brix at Harvest	23	Titratable Acidity	7.1 g/L	Alc. by Volume	14%
pH	3.54	Residual Sugar	0.3gr/Ltr		

### SERVING SUGGESTIONS

Serve chilled. This amazing wine is extremely food friendly. Pair this very sophisticated Sauvignon Blanc with oysters; fresh, soft cheeses; pasta dishes, and cesar or vichyssoise salads, and of course any fish and white meat dishes.

### SUGGESTED RETAIL PRICE

\$32.00 per bottle

### WHY THIS WINE?

Wölffer White Horse wines are made to be the truest representation of our heritage and high quality. Antonov is the finest expression of our terroir, commitment to quality, food-friendliness, and longevity. Sauvignon Blanc is one of the varieties most suitable to grow on Long Island. The special dynamic between the abundance of intense sun and our cooling maritime sea breeze provides an ideal setting to make fantastic Sauvignon Blancs with distinct mineral character, great concentration, and ripe fruit.