



WÖLFFER ESTATE  
VINEYARD

**CASSANGO CABERNET SAUVIGNON 2021**  
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. Grapes sourced outside our own vineyard must meet rigorous quality standards and exemplify the character of the varietal as expressed only on Long Island

**GRAPES**

80% Cabernet Sauvignon, 20% Merlot

**WINEMAKER'S NOTES**

Deep purple in color. Classic, rich, and intense aromas fill the glass. There are subtle notes of cassis, pomegranate, licorice, and fine toasted oak that complement the dried herbs and dark chocolate nose. The mouthfeel is intense, yet elegant. It combines lush ripe fruit and layers of velvet tannins that give excellent depth. The wine is well balanced and has a lovely force of fruit accompanied by minerality and fine delicate acidity. The finish is seemingly endless and wonderfully satisfying. This is Cabernet Sauvignon at its best, highlighting our great terroir on the East End of Long Island. It is the perfect food wine that will age with grace.

**WHY THIS WINE?**

Wölffer White Horse wines are named after honored horses of Wölffer Estate Stables and are the truest representation of our heritage. When well-tended in the vineyard, Cabernet Sauvignon can bring forth one of the most interesting wines Long Island can produce. Our ability to make ripe Cabernet Sauvignon that is both elegant and playful, yet concentrated, is incredibly unique. Its impressive longevity speaks to the wine's special qualities.

**TECHNICAL DATA X**

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, which had 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. These special blocks of wonderfully ripe, healthy, and concentrated grapes were hand-harvested after the extended hang-time on October 24<sup>th</sup>, and 25<sup>th</sup> 2021. This was followed by the de-stemming process on our Dream Destemmer, and carefully hand sorted on our sorting table. The crushed grapes were cold-soaked at 50° F for one day, then tank fermented up to 86° F. The cap was pumped over three times a day during peak temperatures. Maceration lasted 21 days after which we gently transferred and pressed the grapes: only the free run was used for this wine. After just 2 days of settling, the wine was moved into 34% new and 66% one- to four-year-old French and American oak barrels. The wine underwent full malolactic fermentation and was completed after 2 months. Instead of filtering the wine, it was carefully racked 4 times during its 21-month maturation in oak. After intensive trials, the wine was blended in August '22. The wine was bottled unfiltered and unfinned on August 1<sup>st</sup>, 2023, resulting in only 394 cases and 18 magnum bottles.

**ANALYSIS**

Alc. by Volume	13.8%	Residual Sugar	0.3 g/L		
Brix at Harvest	CS 21.6, Merl.23.5	Titrateable Acidity	6.0 g/L	pH	3.72

**SERVING SUGGESTIONS**

Serve this elegant but bold Cab with pan-seared or grilled steak, braised ribs or lamb, swordfish, or shark. It also pairs beautifully with aged Gouda, truffle pasta, but can also be enjoyed on its own.

**SUGGESTED RETAIL PRICE** \$40.00

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