WÖLFFER ESTATE
VINEYARD

Caya Cabernet Franc 2022
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 W lffer'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 W lffer quality standards.

Why This Wine?
Cabernet Franc is NY's signature red wine variety! Our White Horse wines, named after horses at W lffer Estate Stables, are the truest representation of our heritage and high quality. The Easte End Cabernet Francs, when well-tended in the vineyard, can bring forth one of the most exciting and interesting red wines in America. We are particularly proud of the exceptional food friendliness and quality of this wine.

Grapes
76% Cabernet Franc, sourced from our finest vineyard blocks, and 24% Merlot, selected from our oldest vines, planted in 1990.

Winemaker's Notes
Medium purple with a dark ruby hue in color. The aroma is full with fine ripe fruit aromas complemented by elegant, dried herbs and blackberry, plum and dark dried cherry balanced by a hint of toasted oak. The mouthfeel is rich, concentrated yet smooth, layered with pure ripe fruit, loads of velvet tannins and a hint of lovely classic Cab Franc acidity. There is a seamless intensity from the start to the long finish showing great depth and classic earthy mushroom and a well-integrated toastiness from aging in French Barrique. The wine shows how great our East End terroir is for this variety and reflects the wonderful 2022 vintage.

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 spectacular and the clean fruit with very little disease pressure had great concentration and tasted fantastic. Under the skilled guidance of Richie Pisacano leaf removal was completed in the fruit zone during the growing season to ensure every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit. After the spectacular season and a long hang time we carefully hand harvest the ripe grapes on October 21. 2022. The fruit went through additional selection on our sorting table to ensure that only perfect grapes were used for this special wine. We de-stem with our CMA "DREAM" and the fruit was cold soaked at 55°F for 24 hours before inoculating and the fermentation was done in stainless-steel tanks. The maximum temperature reached 88°F. The cap was managed via pump-over three times a day during peak fermentation and the total maceration was 17 days after which the fruit was gently transferred and pressed separating the press fraction. After 8 days settling, the wine was moved into 25% new and 75% 1 to3-year-old French oak barriques. Malolactic fermentation finished 100% and the wine was carefully racked four times during its 22 -month maturation. After intensive tasting trials the blend was decided and created in August 2023. The wine was bottled unfiltered and unfined on August 14st, 2024, resulting in just 1361 cases 750ml and 18 Magnums.

Analysis

Brix at Harvest	22.4/23.1	Titratable Acidity	4.9 g/L	pH	3.7
Alc. by Volume	13.4 %	Residual Sugar	0.3 g/L		

Serving suggestions
Serve this New York Cabernet Franc with pride! This is an extremely versatile wine, perfect to pair with an array of different foods. Best served a few degrees below room temperature, this wine pairs beautifully with burgers, lamb, pheasant, chicken, veal, or mushroom dishes. Serve it with grilled salmon for a delicious, yet unusual, complement.

Suggested Retail Price
$37.00 per bottle