



WÖLFFER ESTATE  
VINEYARD

**CHRISTIAN'S CUVÉE MERLOT 2020**  
THE WÖLFFER FLAGSHIP WINE

**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**

86% Merlot from our oldest Merlot vines, planted in 1990, 14% Cabernet Franc from Surrey Vineyards.

**WINEMAKER'S NOTES**

Dark ruby in color. The aroma is filled with blackberry and cassis with a fine earthy background and lovely toasted sandalwood and prune notes. The mouthfeel is elegant with deep layers of ripe fruit like figs and dark cherry and concentrated velvet tannin structure followed by classic minerality. This Merlot is not fat and sweet but has a lovely vibrancy while being lush and savory. The finish is long with lovely candied dark berry notes and a lingering subtle toasted nutty/oak. This is an elegant powerhouse that will be a pleasure to be enjoyed for decades to come.

**TECHNICAL DATA**

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. This was when we knew we were dealing with a vintage that is special. The end of September was on the cool side further preserving the grapes as they slowly ripened and matured to fantastic flavors and dream analysis numbers. The most amazing, perfectly ripe fruit was carefully hand-harvested on October 24<sup>th</sup>, 2020, and hand-sorted on our sorting table for ultimate selection. Crushing the fruit was avoided and after a 1-day cold soak the grapes started fermenting in open top bins with the cap punched down three times a day during peak fermentation (with temperatures reaching 85°F) to extract color, tannins and flavors. The total maceration time (skin contact) lasted 11 days. After softly pressing the grapes, with only a maximum of 0.4 bar, and after 3 days of settling the yeast, the wine was put into new French oak barrels to complete malolactic fermentation and to age and mature for a total time of 21 months with only a total of two rackings. The wine was bottled un-fined and unfiltered on August 3<sup>rd</sup>, 2022, producing only 331 cases of 750ml bottles, 10 cases of magnums and 6 double magnums.

**ANALYSIS**

Brix at Harvest	Merlot 20.9, Cab Franc 22.5	Titrateable Acidity	5.3 g/L	pH	3.6
Alc. by Volume	13.5%	Residual Sugar	0.4 g/L		

**SERVING SUGGESTIONS**

Decant this wine an hour before serving. Serve slightly below room temperature. Pair this special wine with big flavors, such as lamb, steak, aged cheeses and good quality chocolate with a high percentage of cacao. Or enjoy it on its own...with no distractions.

**SUGGESTED RETAIL PRICE**

\$100 per bottle

**WHY THIS WINE?**

The Wölffer White Horse label signifies our top-level reserve wines, the truest representation of our heritage and high quality. Christian's Cuvée, named after founder Christian Wölffer, is the flagship wine of quality at our estate. This wine is only made in great vintages and the vines from which it is made (our oldest Merlot block) receive the ultimate care and attention. With a spare-no-expense approach for the creation of this Merlot (one of Long Island's signature red varieties), this wine can stand up to the very best in the world.