



WÖLFFER ESTATE
VINEYARD

CHRISTIANS CUVÉE PINOT NOIR 2022 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.

GRAPES

95.5% Pinot Noir from Leslie Alexanders Vineyard, 2.5% of our Christian's Cuvée Merlot and 2% Caya Cabernet Franc

WINEMAKER'S NOTES

Deep Ruby in color. Classic deep ripe aromas of violets, cassis, and blackberries integrated with toasted sandalwood, prunes, and dark chocolate. This wine is powerful with perfect concentration and old-world finesse. Beautiful layers of rich, ripe fruits are intertwined with lush tannins and fine acidity that blend into a bold, yet elegant, mouthfeel. The finish is a velvety, fruit-driven delight. This pinot noir has great structure and wonderful minerality, making it delicious from start to finish. It will age gracefully for decades to come.

TECHNICAL DATA

2022 is one of the finest vintages Long Island has experienced. A cool, dry, and slow spring was followed by a wonderfully warm and sunny summer. This resulted in very small berries (great skin to juice ratio) in pristine condition. July and September were particularly dry months, but nonetheless spectacular. The grapes came in clean and healthy, which resulted in intense fruit, fantastic taste, and great concentration. We were patient not to rush into the harvest, giving extra hang time before carefully handpicking the grapes. Early in the season, right after flowering, we removed 100% of the leaves around the fruit zone, ensuring that every cluster had enough sunlight exposure to ripen perfectly. The most abundantly concentrated, ripe fruit was carefully hand-harvested on September 28th, 2022, and hand-sorted on our sorting table for ultimate selection. Crushing the fruit was avoided and after a 1-day cold soak the grapes began the fermentation process. This took place in an open-top bin with the cap punched down three times a day during peak fermentation. Temperatures reached 84°F to extract flawless color, tannins and flavors. Maceration (skin contact) lasted a total of 12 days. After softly pressing the grapes to a maximum of just 0.6 bar, and after 4 days of settling the yeast, the wine was put into new French oak barrels (30% new Oak) to complete malolactic fermentation. We allowed the wine to mature for a total of 23 months with just two rackings. The wine was bottled, unfiltered, and unfiltered on August 16th, 2024, producing only 1164 Bottles of 750ml and 6 magnums.

ANALYSIS

Brix at Harvest	25.2	Titrateable Acidity	5.6 g/L	pH	3.79
Alc. by Volume	13.9%	Residual Sugar	0.4 g/L		

SERVING SUGGESTIONS

This Pinot Noir is the perfect food wine that will age with poise. Pair it with appetizers such as wild mushroom risotto, or rich creamy butternut squash soup. You can also match the wine with select meats such as a fennel-garlic pork roast or roasted duck. Alternatively, this wine pairs beautifully with ripe and flavorful cheeses like a Vacherin Mont d'Or or a Comte. It is a perfect wine to add to blind tastings to surprise your friends.

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 our Founder Christian Wölffer, is the pinnacle of quality at our estate. This wine is only made in unparalleled vintages and from vines that receive the utmost care and attention. We spared no expense in the creation of this Pinot Noir, and it shows—this wine can stand up to the very best in the world. To make a distinguished Pinot Noir is one of the greatest achievements a winemaker can attain. Since 1993, our goal has been to make a wine that is true to the variety and our region, food-friendly, and built for longevity. We are proud of the exceptional quality of this wine.



WÖLFFER ESTATE
VINEYARD

SUGGESTED RETAIL PRICE \$125 per bottle

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