



WÖLFFER ESTATE
VINEYARD

DIOSA LATE-HARVEST 2023
A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: The Hamptons, Long Island. 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

61% Chardonnay from our 1988 vineyard, 23% Gewürztraminer and 16% Vignoles.

WINEMAKER'S NOTES

Deep golden in color. Amazing ripe fruit aromas of peach, dried apricot, and papaya with orange zest are oozing out of the glass. The mouth feel is unctuous and rich with intense fruit layers of honey like concentration but is beautifully laced with vibrant acidity. The alcohol provides a lovely overall lift and roundness, and the finish is everlasting. The wine has fantastic balance and complexity between the rich sweet fruit, the fine skin characters, the creamy yeast, the vibrant acidity and the classic minerality. This Ice wine is for the ages and will keep easily 50 more years.

WHY THIS WINE?

Wölffer White Horse wines are named after horses stabled at Wölffer Estate Stables and are made to be the truest representation of our heritage and high quality. This wine magnifies why Long Island wines are world class. Through this utmost concentrated Ice wine, we showcase how blessed we are by abundant sun, by the cool ocean breeze, hot days, cool nights, dedicated and skilled staff and how balance and acidity are key to a great powerful wine.

TECHNICAL DATA

In 2023, our journey began with a cool front, shielded by our maritime haven from a Northeast-wide Spring frost. Subsequent warmth accelerated growth and ripening, while autumn's mix of sun, rain, and temperature variations unfolded gracefully. We were fortunate to dodge major hurricanes, and with meticulous vineyard management, coupled with patience, yielded exquisite fruit. Careful strategic leaf removal ensured uniform ripening, minimizing undesirable elements and green pyrazines and enhanced flavor purity. Finding the perfect time to harvest was the final task to bring in perfect fruit. The 3 different lots were specifically chosen and carefully handpicked. On September 22nd the Gewürztraminer and the Vignoles and on October 9th the Chardonnay, all with perfect ripeness and balance. The grapes were immediately transported in their 28-pound picking boxes into a commercial freezer and stored at 11°F. We pressed the frozen grapes the last week of November 23rd when cold weather arrived to press the grapes, yielding beautifully concentrated, liquid gold with dream numbers. The juice was well-settled, and the fermentation was done 100% in stainless steel. The fermentation proceeded very slowly for 6 weeks at a cool temperature between 55 and 62°F. When the perfect balance between sugar, alcohol, and fruit was reached, the wine was racked to stop the fermentation and stayed on the fine lees for 2.5 months. Malolactic fermentation was avoided to keep the fabulous acidity and the pure fruit characters. Filtration was done prior to bottling, and the wine was bottled on April 1st, 2024, resulting in 300 cases of 375ml bottles and 24 Magnums.

ANALYSIS

Brix at Pressing	39.6°	Titratable Acidity	13.1 g/L	pH	3.64
Alc. by Volume	11.0%	Residual Sugar	237 g/L		

SERVING SUGGESTIONS

Serve slightly chilled. For a classic pairing, serve Diosa with foie gras or pate or blue cheese. Also delicious with fresh fruits, fruit tarts or fruit sorbets, or served over vanilla ice cream, or most enjoyable on its own.

SUGGESTED RETAIL PRICE

\$37 per bottle (375 ml)