



WÖLFFER ESTATE
VINEYARD

HARVEST RED 2023 A WÖLFFER ESTATE SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.
Under the meticulous care of Winemaker/Partner Roman Roth, 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

59% Merlot, 29% Cabernet Sauvignon, 9% Cabernet Franc, 2.5% Petit Verdot and 0.5% Pinot Noir

WINEMAKER'S NOTES

Deep ruby in color. The aroma is filled with lovely sandalwood and plum jam and cranberry notes. The mouthfeel has a beautiful balance between the ripe fruit that is fig and prune driven and the nice classic acidity. The wine has a ripe and soft tannin structure from the beginning to the long and savory finish. The wine is medium bodied making it an elegant choice to be the perfect food companion that will not overpower the food. It is also perfect to be purely enjoyed on its own.

TECHNICAL DATA

In 2023, our growing season began with a cold front. Luckily, our maritime location offered a natural buffer, sparing us from widespread spring frosts that impacted much of the Northeast. A period of sustained warmth followed, promoting steady vine development and accelerated ripening. Autumn brought a dynamic mix of sunshine, rain, and fluctuating temperatures which led to the gradual and graceful maturation of the fruit. Fortunately, we remained outside the paths of major hurricanes, and through meticulous vineyard management coupled with patience, we yielded nice fruit quality. Strategic leaf removal ensured uniform ripening, reduced the presence of green pyrazines, and enhanced the expression of ripe flavors. Precision in harvest timing proved essential.

The harvest lasted from October 11th to the 28th. All the fruit was carefully hand-picked followed by detailed selection on our sorting table. The grapes were de-stemmed on our new CMA Dream Destemmer and fermented separately in stainless steel tanks or open top bins. During peak fermentation, the wine underwent three pump-overs a day or 3 punch downs, increasing the fruit's character and structure. The grapes were macerated on the skin for between 12 to 17 days before being gently pressed. The wine finished 100% malolactic fermentation and was aged in Stainless Steel tanks and in barrique (9% new oak) for 13 months. In August, the wine was finally blended after intensive blending trials. The wine was racked a total of 5 times and was bottled on February 11th 2025, resulting in only 1361 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	20.3 to 22.4	Titratable Acidity	5.2 g/L
pH	3.7	Residual Sugar	0.4 g/L
Alc. by Volume	13.5%	Allergen	Vegan

SERVING SUGGESTIONS

Serve at cellar temperature, or slightly cooler. Pair this versatile red with flavorful pasta dishes, grilled or braised beef, game, or lamb. Alternatively, serve it with a wide selection of rich cheeses and dark chocolate.

SUGGESTED RETAIL PRICE

\$20.00 per bottle

WHY THIS WINE?

This classically styled red offers one of the best values in our portfolio. We are very proud of the 2023 vintage. We used some of our best blocks in this blend that balances boldness and elegance. This is a wonderful example of the blend being better than the sum of its parts. Its soft and complex structure serves well with rich dishes and will not overwhelm the food.