



2014 BLANC DE BLANCS

Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of four years aging in bottle in our historic underground cellar. We were the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.



ACCOLADES
Awaiting Results

VARIETY:	100% Chardonnay.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	Whole Cluster Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Only Cuvée Press Used. 7.5% Barrel Fermented.
ÉLEVAGE:	Méthode Champenoise. 4 Years Minimum.
DRYNESS:	Dry. 0.8% Residual Sugar.
ANALYSIS:	12.2% Alc, 9.9 g/L TA, 8 g/L RS, 2.90 pH.
PRODUCTION:	450 Cases.

METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. 7.5% of the juice is barrel fermented in used French oak. The base wine was bottled the following Spring after harvest.

Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 4 years in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

VINEYARD

The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in the late 1970s with the sole purpose of producing sparkling wines.

THE WINE

Characters of fresh pastry dough, Bartlett pear, lemon curd, and minerality. The crisp acidity and subtle mineral undertones give the wine great structure and elegance. Leading with a fine mousse, the mouthfeel is creamy and profound. Long crisp apple finish.





2018 Riesling Dry CAYWOOD EAST VINEYARD

Our Caywood East vineyard is situated just south of the winery on a steeply sloped gravel site overlooking the mid-section of Seneca Lake. For more than 90 years this site has produced exceptional grapes. Replanted entirely to Riesling on a new Scott-Henry trellis system in 2005, this tradition continues.

The Caywood East vineyard comprises primarily 3 clones: #90, #110, and #198. The clones were separately harvested and fermented in stainless steel prior to blending. The 2018 final blend ratio: 24% clone #198 and 76% clone #90.

This truly dry Riesling is an exceptional food wine, with vibrant acidity, ripe fruit forward flavors, and a rich, weighty mouthfeel. A superb enhancement for a variety of seafood, chicken, cheeses and other light meals.

Finger Lakes | Estate Bottled

Harvested: Oct 9, 2018 | 544 cases produced | UPC 0 96363 14500 7

Acidity: 7.4g/L | pH: 3.2 | IRF: 0.54 | RS: 0.4% | Alcohol: 11.7%



92 pts & Editor's Choice - Wine Enthusiast, Feb 2020

*Five Generations
of the Wagner Family
have grown grapes in
the deep glacial soils on the
eastern slopes of Seneca Lake.
This heritage has provided us
with an intimate connection
to the land. Since 1978,
we have carried this same
passion into our wines,
which we welcome you
to experience.*



PAUMANOK VINEYARDS

2019 Sauvignon Blanc

WINEMAKER NOTES

After a late April budbreak, Mother Nature pumped the brakes with somewhat cool and rainy weather in May and June. July saw heat, humidity and some rain. The sun and heat continued in August and primed September for thorough ripening. By the end of August the humidity cleared and a spectacular period of sunny, dry weather and blue skies began and stretched through the entire month of September. Both August and September came in under 2 inches of rain for the month. September's gorgeous dry, sunny weather and cool nights made 2019 into a vintage to remember.

In the vineyard, an intensive regimen of leaf removal (to better expose the fruit to the sun and wind) was done. Performing thorough leaf removal early in the growing season (during or immediately after fruit set) aids greatly in attaining the goal of growing healthy, ripe, clean fruit. The fruit is healthier thanks to the drier microclimate created within the canopy. Pathogens such as powdery mildew are susceptible to UV light which will kill their spores. In addition, thorough, early leaf removal accelerates the natural depletion of methoxypyrazines. Pyrazines are responsible for the grassy or bell pepper aromas that are naturally present in some varieties, such as Sauvignon Blanc, more than others. Due to the leaf removal and the very warm vintage, very little if any noticeable pyrazines remain in this wine allowing the fruit to show through without interference from the pyrazine aroma compounds.

The vineyard yielded about 2 tons per acre. The 2019 vintage is made from our newer Sound Avenue plantation of Sauvignon, planted in 2005.

Average fermentation temperature was kept cool, around 60° F. The wine was fermented entirely in stainless steel tanks to preserve varietal character. It was sealed with a screw cap to preserve freshness and cleanliness.

TASTING NOTES

Fresh and vibrant with aromas of lemon, followed by more subtle mineral and herbaceous notes. Medium-bodied with citrus flavors, crisp acidity, and a pleasant, dry finish.

TECHNICAL INFORMATION

Appellation: North Fork of Long Island

Variety: 100% Sauvignon Blanc

Alcohol: 12.0%

pH: 3.36

Total acidity: 6.4 g/l

Harvest Dates: September 18, 2019

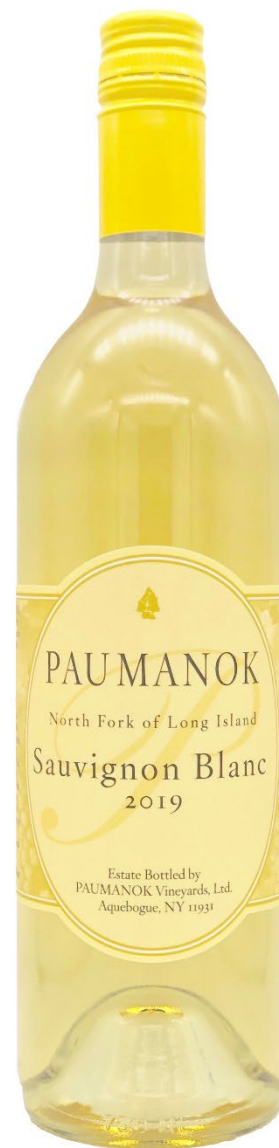
Brix at Harvest: 20.7

Residual Sugar: 0.1%

Bottling Date: December 5, 2019

Release Date: January 1, 2020

Production: 762 cases



FJORD VINEYARDS

2019 Albariño

100% Albariño Estate Grown
Clone 1 on 101-14 Root Stock, planted in 2013
Single Acre Planting

ABV: 13.9
PH 3.1
TA 8.1 g/L

Three tons were harvested on September 28, 2019 after nearly a month dry weather. The grapes were crushed and cold soaked for three hours before being pressed. A three-day cold settle with bentonite was followed by a cool 32-day fermentation. This vintage had nice weight on the palate, so no lees aging was done. 145 cases were bottled on March 6th sterile filtration.

The nose is weighty with aromas of beeswax, quince and key lime, on the palate the acid takes over-exposing fine tannins and notes of juicy anju pear and honeysuckle.



2017 Cabernet Franc

Blend: 100% Cabernet Franc

Cases Produced: 168

Harvest Date: 10/22/2017

Harvest Stats (avg): 22.7 °Bx, 6.1 g/L TA, 3.15pH

Fermentation: Separately in fermentation bins with skins, punched down twice per day. Inoculated with variety-specific yeast. Full malolactic fermentation in barrel.

Aging: Aged 2 years in oak barrels

Wine Specs: 0% Residual Sugar, 13% ABV, Barrels individually selected.

Bottling Date: 11/27/2020

Tasting Notes: Light garnet color. Blend, Rich, dark berry, spicy fruit, dry. A delightfully rustic wine for game pairings.





WÖLFFER ESTATE
VINEYARD

FATALIS FATUM 2017
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 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

37.5% Merlot, 31.5% Cabernet Franc, 30% Cabernet Sauvignon and 1% Petit Verdot

WINEMAKER'S NOTES

Dark red almost black in color. Classic ripe aromas fill the glass with hints of cassis, prunes, fine notes of tar, vanilla, iodine and toasted oak. The mouth-feel is rich with great layers of ripe tannin, wonderful soft fruit and fine acidity, making it a perfect balanced and especially well-suited wine to go with food. The finish is rich and long with ripe dried fruit and dark chocolate. This blend is a great statement for this region and will unfold for many years to come.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall but with extra vineyard care and careful crop level adjustments it was perfect to ripen fruit and bring forth rich and elegant fruit driven wines with good acidity and concentration. The grapes for this special blend were handpicked late, on October 27th and 28th. Finding the perfect ripening level for each lot was crucial to make a special wine. The grapes were destemmed on our DREAM destemmer and carefully sorted on the sorting table. Each variety fermented in separate tanks and the PV in a 1.5-ton bin and reached a peak temperature of about 87°F with a total maceration of 11 days for the CF, 13 days for the CS and PV and 20 days for the Merlot. The pump-overs and the manual punch-down were done very meticulously three times a day (every 8 hours) during the peak of fermentation followed by completely breaking down the cap with the Pulse-Air tool. The different lots were gently pressed and the press fractions were separated. After a short settling time the wine was moved into French oak barriques (30% new). Malolactic fermentation finished 100%. After careful trials the final blend was done mid-August 2018 and the wine spent a total of 20.5 months in barrique. It was gently racked a total of four times, then bottled on August 8th, 2019. Only 895 cases were made.

ANALYSIS

Average Brix at Harvest	21.2	Titrateable Acidity	4.9 g/L	Alc. by Volume	13.8%
pH	3.63	Residual Sugar	0.1 g/L		

SERVING SUGGESTIONS

We suggest decanting this wine for at least one hour before serving. Pair it with rich red meats—especially lamb—and game, wild mushroom risotto or aged and “stinky” cheeses.

SUGGESTED RETAIL PRICE

\$37 per bottle

WHY THIS WINE?

Like all wines in our reserve-level White Horse portfolio, this wine is named for a horse stabled at Wölffer Estate Stables. The name, “Fatalis Fatum” translates as “the decision is final,” the perfect expression for a decisive blend. The sum is bigger than the parts of the guiding force. Each component for this blend is gorgeous and could stand on their own, but together they make a wine that is special and worthy to be celebrated and shared with connoisseurs and collectors.