



WÖLFFER ESTATE
VINEYARD

CHARDONNAY 2015

A WÖLFFER ESTATE SELECTION

REGION

Appellation: 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*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

100% Chardonnay

WINEMAKER'S NOTES

Shiny light yellow in color. Elegant aromas of vibrant ripe fresh fruit (pears, peaches and apricots) and creamy yeast notes fill the glass. The mouth-feel is lush and fruit-driven with a wonderful silky texture, nice concentration and great acidity for balance. The finish is satisfying with great play between the lush fruit, the lovely acidity and the ripe grape skin characters, resulting from the extended lees contact. It is a beauty of a Chardonnay, perfect with food or to enjoy on its own.

WHY THIS WINE?

Chardonnay at its best! "Who says Chardonnay is boring? This wine is an elegant powerhouse," says Roth. "My goal was to make an elegant Chardonnay that showcases the overall Long Island *terroir*," he adds. "This delicious wine brings together the vibrancy and freshness of our cool maritime climate with the varietal's natural rich, ripe fruit character. It is a perfect reflection of the fantastic 2015 vintage."

TECHNICAL DATA

2015 was a fantastic growing season on Long Island blessed with abundant sunshine, cool nights and the least rainfall on record. This made for healthy, aromatic and concentrated fruit, ideal to make great wines. The wine was made from seven different Chardonnay lots that were carefully selected and handled individually. The first lot was handharvested on September 26, and the last lot on October 24, 2015. The fruit was in impeccable condition and had great numbers (reflected in the analysis numbers at harvest). The fruit was gently pressed, and the juice was chilled to 50 F and well-settled. Fermentation completed in a combination of 17% French puncheons and barrique and 83% stainless steel tanks. The wine stayed on the fine lees for seven months before being blended and filtered. It was bottled on July 16, 2016, resulting in 2,020 cases.

ANALYSES

Minimum and maximum Brix at Harvest	21.3 to 22.8	Titrateable Acidity	5.2	pH	3.38
Alc. by Volume	13.0%	Residual Sugar	0.1%		

SERVING SUGGESTIONS

Serve slightly chilled with a variety of foods, including shellfish, lobster, crab cakes, and chicken, veal or pork. This vintage is the perfect wine with which to experience the classic pairing of Chardonnay and farmhouse cheddar.

SUGGESTED RETAIL PRICE

\$19 per bottle