



WÖLFFER ESTATE
VINEYARD

CHENIN BLANC 2024

A WÖLFFER CELLAR SERIES 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. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

100% Chenin Blanc

WINEMAKER'S NOTES

Brilliant light yellow in color, this wine bursts with an array of aromas and flavors. Stunning floral notes fill the glass and perfume the air, offering a fresh, lively bouquet. Layers of sweet, ripe Anise, juicy kiwi, peach, and honeydew melon unfold with every swirl. On the palate, it's zesty and vibrant, with remarkable layers of fruit, bright acidity, and a refined minerality. The concentration is exceptional, delivering a wine that feels both playful and elegant. The dry, savory finish lingers endlessly, enticing you back for another sip. A true expression of the greatest growing season we've ever experienced.

TECHNICAL DATA

The 2024 vintage will go into the history books as the vintage of the century on Long Island. What started off cool and wet with a never-before-seen spring frost on April 26th, which reduced crops in the Chardonnay and Cabernet Franc, turned into the warmest year in recorded history combined with a spectacular 3 month long, sunny end to harvest without any humidity and rainfall. This resulted in the incredible clean and concentrated fruit of the highest order. These ideal conditions made for a smooth and easy harvest. This small block of Chenin Blanc was hand-picked on September 23rd. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit to perfection. The grapes were gently pressed, and the juice was chilled down to 50°F, well-settled, followed by a slow cool fermentation at 63°F in stainless steel tanks to complete dryness. After 33 days, the young wine was racked and aged on the fine lees for 2 months, then filtered. Malolactic fermentation was completely avoided to preserve the pure fruit-forward character. It was bottled on March 3rd, 2025, producing 342 cases.

ANALYSIS

Brix at Harvest	21.3	Titrateable Acidity	6.9 g/L
pH	3.42	Residual Sugar	0.5gr/Ltr
Alc. by Volume	12.1%		

SERVING SUGGESTIONS

Serve well chilled. This fruit-driven, powerful yet elegant wine pairs beautifully with light seafood, fresh pasta, or crisp salads. It also makes a wonderful companion to spicy dishes and rich, cheesy fondue.

SUGGESTED RETAIL PRICE

\$27.00 per bottle

WHY THIS WINE?

Chenin Blanc is a highly versatile white grape originating from the Loire Valley known for its high acidity, ability to produce a wide range of wine styles (from dry to sweet, still to sparkling), and its ability to age well. Sourced from a small block on the North Fork, this distinctive varietal is a perfect addition to our Cellar Series, especially after the best growing season 2024 Long Island has ever seen.