



WÖLFFER ESTATE
VINEYARD

CLASSIC WHITE 2017

A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.
Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

72% Pinot Blanc, 15% Chardonnay, 7.5% Riesling, 2.5% Semillon and 2% Gewürztraminer.

WINEMAKER'S NOTES

Bright light yellow in color. Vibrant fresh aromas fill the glass with hints of fresh cut grass and elegant floral notes. Delicate mouth-feel with fresh white peach, fine nectarine and wonderful minerality. There is great liveliness with beautiful acidity and a bit of lime. The finish is wonderfully cleansing. This wine is extremely food friendly - the perfect wine to go with fresh local oysters.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall ideal to ripen fruit and bring forth elegant fruit driven wines with good acidity and concentration. The extra vineyard care especially paid off, rewarding us with wonderful grapes.

We focus on Pinot Blanc for this white blend. Choosing the perfect moment to pick was crucial in order to capture and protect the delicate flavors necessary to make a special white wine. The fruit was carefully hand-harvested, starting with the Pinot Blanc on Oct 4th finishing with Semillon on the 18th. The clean and healthy fresh fruit was pressed very gently, then allowed a long cold-settling period. Each variety fermented to dryness separately in stainless steel tanks at cool temperatures, and was carefully racked and blended after extensive trials. Malolactic fermentation was completely avoided to preserve the wine's vibrancy and fruit-forwardness. After two months resting on the fine lees, the wine was filtered. It was bottled on January 25th 2018, resulting in 1,979 cases.

ANALYSES

Average Brix at Harvest	20.2	Titrateable Acidity	5.9 g/L
pH	3.31	Residual Sugar	0.29%
Alc. by Volume	12.7%		

SERVING SUGGESTIONS

Serve chilled. This wine will enhance your favorite raw bar selections as well as light fish dishes (think ceviche and crudo). It will also match well with white meats and soft-rind cheeses.

SUGGESTED RETAIL PRICE

\$19 per bottle

WHY THIS WINE?

The driving character for this popular white blend is rooted in fruity, delicate Pinot Blanc. The wine captures the stone-fruit essence of this variety beautifully and is given additional depth by the addition of Chardonnay, Riesling, Semillon and Gewürztraminer. It's a lip-smacking, food-friendly white, versatile enough to go from poolside to tabletop.