



## CLASSIC WHITE 2018

### A WÖLFFER ESTATE GOLD LABEL SELECTION

#### REGION

*Appellation: Long Island, 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

68% Pinot Blanc, 18% Chardonnay, 14% Riesling

#### WINEMAKER'S NOTES

This wine has a bright, pale yellow color with absolutely beautiful and delicate floral aromas on the nose. The mouth-feel is playful and fruity with nice pear and fresh peach notes followed by crisp acidity in perfect balance. The finish is vibrant and pure. This wine is pleasure to sip and extremely versatile to go with a wide range of dishes.

#### TECHNICAL DATA

The 2018 growing season was a complex one: cold wet spring, followed (luckily) by a very warm summer and a warm, wet and humid fall. In these conditions, great vineyard management is of utmost importance to bring in healthy and clean fruit and Richie Pisacano and his team rose to the occasion.

We focus on Pinot Blanc for this white blend. Choosing the perfect moment to pick was crucial to preserve the delicate flavors necessary to make this special white wine. The fruit was carefully hand-harvested: Pinot Blanc on Oct 4<sup>th</sup>, Riesling on October 5<sup>th</sup>, and the Chardonnay on September 22<sup>nd</sup>. 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 February 24<sup>th</sup> 2019, resulting in 2,040 cases.

#### ANALYSES

Brix at Harvest	19.2	Titrateable Acidity	6.82gr/L	pH	3.31
Alc. by Volume	12.5%	Residual Sugar	1.1%		

#### SERVING SUGGESTIONS

Serve chilled. This wine will enhance your favorite raw bar selections as well as light fish dishes (think ceviche and crudo). It also pairs well with white meats and fresh or 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. It captures the stone-fruit essence of this variety beautifully and given depth with the addition of Chardonnay and Riesling. You will love the aroma! It's a lip-smacking, food-friendly white, versatile enough to go from poolside to tabletop.