



WÖLFFER ESTATE
VINEYARD

COOL AS WELL SPARKLING BRUT BLANC DE BLANCS 2013

A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: The Hamptons, 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 (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*.

GRAPES

100% Chardonnay from one of our oldest vineyards planted in 1990 and 1991.

WINEMAKER'S NOTES

Bright shiny gold in color, filled with fine CO₂ beads that keep coming and coming. The aroma is amazingly fruity and floral, and vibrant with toasted yeast notes. The mouth-feel is fresh, filled with ripe fruit and wonderful acidity. The wine is focused and has classic minerality and great balance from start to the long finish. This wine is playful and makes for a perfect food companion with its great structure. This is classic with great longevity.

TECHNICAL DATA

2013 was an epic growing season. It was the best year we've seen and can be compared to the greatest vintages ever produced. A hot start of summer was topped by a moderate, but sunny and completely rainless, end of summer and fall (one of the driest on record). This absence of rain produced small berries with amazing concentration and pure fruit flavors.

The grapes were carefully hand-picked on September 26, 2013, and the harvest numbers were fantastic. Handling and pressing of the grapes was done as gently as possible. The juice was cold-settled (40° F) for 48 hours, followed by a slow fermentation, achieved by keeping the juice at cool temperatures (approx. 64° F) in 95% stainless steel tanks and 5% in new French oak barriques. The wine aged for three months *sur lie* on the whole lees, adding to its classic character. Malolactic fermentation was avoided to retain its lively acidity. The wine was filtered and bottled in June 2014, where it went through the secondary fermentation a la *méthode champenoise* and stayed on tirage for 30 months. The bottles were riddled after aging in our dark cuvée room and disgorged with a dosage of 9.4 grams of sugar per liter - Brut. Only 4,300 bottles were made.

ANALYSIS

Average Brix at Harvest	19.7	Titrateable Acidity	9.3 g/L	pH	3.24
Alc. by Volume	12.8%	Residual Sugar	9.4 g/L		

SERVING SUGGESTIONS

This sparkling wine is a beautiful match with raw shellfish and caviar. It also refreshes the palate between spoonfuls of seafood bisque or other cream-based soups, and buttery lobster. And it's the perfect toast for special occasions.

SUGGESTED RETAIL PRICE: \$35

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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WHY THIS WINE?

Wölffer White Horse wines are the truest representation of our heritage and high quality. Each is named for one of Christian Wölffer's horses that were boarded at Wölffer Estate Stables. Cool as Well was a striking dappled gray, whose stately large-format photo hangs in our tasting room today.

This 2013 Blanc de Blanc is an amazing display of vibrancy, richness and finesse. The fantastic 2013 vintage was ideal to make this expressive classic sparkling wine *méthode champenoise style*. Powerful acidity with ripe fruit and toasted almond yeast notes and great minerality. It is extremely food-friendly and exhibits great aging potential.