



WÖLFFER ESTATE  
VINEYARD

## DESCENCIA BOTRYTIS LATE-HARVEST CHARDONNAY 2019

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, 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*.

### GRAPES

100% Chardonnay

### WINEMAKER'S NOTES

Rich Golden in color. Beautiful aromas of ripe peaches, honey, cantaloupe and ripe papaya. There is a overall floral note and some fine hints of toasted sandalwood. The mouth-feel is rich and unctuous with an oil like structure. But there is perfect balance between the rich and ripe exuberant fruit, the elegant crisp acidity and the fine dried grape skin notes. All is wrapped and elevated by a smooth and luxurious texture. The finish is phenomenal and goes on and on with lovely sweet fruit and great playfulness between the acidity, minerality and ripe tannins.

### TECHNICAL DATA

The 2019 Vintage maybe the greatest vintage of Long Island. It started of cold and wet, but then July was warm and only had 2 significant days of rain. August and September and October were 3 perfect months for growing grapes. All 3 had very low rain falls with nice sunny and warm days and cool nights this produced healthy, solid grapes and grape skins with fantastic aromas and ripe fruit. Combined with our detailed and immaculate vineyard management the vintage turned out perfect.

We waited till November 26<sup>th</sup> for the perfect botrytis to shrivel and concentrate the berries until we reached beautiful numbers and flavors. The concentrated and dusty clusters were carefully hand-picked and placed in 1-Ton bins and stomped and macerated for 24hr to release the sugar and all the fruit flavors. The pressing was done on the 27<sup>th</sup>. The juice was well settled and carefully racked. The fermentation was done 22% in a new French oak Barrique and 78% in a stainless-steel tank. The fermentation went slow and came to a halt end of January. We kept the wine on the fine lees till end of march when we filtered the wine. The bottling was done on July 8<sup>th</sup> 2020, resulting in 214 cases of 375ml bottles.

### ANALYSIS

Brix at Pressing	36.7°	Titratable Acidity	10 g/L	pH	3.72
Alc. by Volume	11.4%	Residual Sugar	209 g/L		

### SERVING SUGGESTIONS

### WHY THIS WINE?

Wölffer White Horse wines are named after horses stabled at Wölffer Estate Stables, and are made to be the truest representation of our heritage and high quality. This wine magnifies why Long Island wines are world class. Our climate is ideal to make Botrytis wines that are super concentrated. We can showcase how blessed we are by abundant sun, by the cool ocean breeze, hot days, cool nights, dedicated and skilled staff and how concentration with balance and elegant acidity is key to make a great wine.



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Serve slightly chilled. This is the perfect wine to serve with foie gras or pate or blue cheese. Also delicious with fresh fruits, fruit tarts or simply on its own.

**SUGGESTED RETAIL PRICE**

\$40.00 per bottle (375 ml)