



ESTATE CHARDONNAY 2017

A WÖLFFER ESTATE GOLD LABEL SELECTION

REGION

Appellation: Long Island. 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

100% Chardonnay

WINEMAKER'S NOTES

Shiny pale yellow in color. Creamy aromas of ripe fruit, white peach and ripe pear fill the nose. The mouth-feel is elegant, wonderfully pure and light with plenty of sweet fruit notes, fine acidity and nice creamy yeast layers for texture. The finish is long and filled with fruit, hints of crushed stone and a lovely ripe skin character. This is a very elegant and satisfying Chardonnay that will pair beautifully with food.

TECHNICAL DATA

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

This wine was made from 5 different chardonnay lots that were carefully selected and handled individually. The grapes were hand-harvested on October 7th and 8th, 2017. The fruit was in impeccable condition and perfect numbers. The fruit was gently pressed, and the juice was chilled to 50° F and well-settled. Fermentation was completed in stainless steel tanks. The wine stayed on the fine lees for two months before being blended and filtered. It was bottled on January 24th, 2018 resulting in 2334 cases.

ANALYSES

Min/Max Brix at Harvest	21.5 to 22.5	Titrateable Acidity	5.93gr/L	pH	3.44
Alc. by Volume	13.0%	Residual Sugar	0.25%		

SERVING SUGGESTIONS

Serve slightly chilled with a variety of foods, including shellfish, lobster, crab cakes, chicken, veal or pork. This vintage is the perfect wine with which to experience the classic pairing of Chardonnay and farmhouse cheddar.

SUGGESTED RETAIL PRICE

\$19 per bottle

WHY THIS WINE?

Chardonnay at its best! "Who says Chardonnay is boring? This wine is an elegant powerhouse," says Roth. "My goal was to make an elegant Chardonnay that showcases the overall Long Island *terroir*," he adds. "This delicious wine brings together the vibrancy and freshness of our cool maritime climate with the varietal's natural rich, ripe fruit character. It is a perfect style to highlight the great terroir