



ESTATE CHARDONNAY 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

100% Chardonnay incorporating Davis and Dijon clones planted across 3 different vineyard locations.

WINEMAKER'S NOTES

Shiny and light yellow in color. Beautiful fruit aromas fill the glass with fine pear and floral notes and flinty characters. The mouth-feel is elegant and savory. The lush Chardonnay fruit is well balanced by nice acidity and a fine ripe tannin structure. There is a pleasant lightness and grace and the finish is long with a delicate creaminess.

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.

This Chardonnay was made from 3 different chardonnay lots that were carefully selected and handled individually. The grapes were hand-harvested on September 24th, 27th and 28th 2018. The fruit was in fantastic condition and was gently pressed, chilled to 50° F and well-settled. Fermentation completed in stainless steel tanks. The wine stayed on the fine lees for two months before being blended and filtered. It was bottled the week of January 22nd 2019 resulting in 3,094 cases.

ANALYSES

Brix at Harvest	~20.5	Titrateable Acidity	6.88gr/L	pH	3.36
Alc. by Volume	13.0%	Residual Sugar	0.1%		

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE

\$18 per bottle

WHY THIS WINE?

"Who says Chardonnay is boring? This wine is an elegant, playful and delicate," says Roth. "My goal was to make a vibrant Chardonnay that showcases the beauty of Long Island's *terroir*," he adds. This delicious wine brings together the 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 on the East End.