



WÖLFFER ESTATE
VINEYARD

CHARDONNAY 2020

A WÖLFFER ESTATE SELECTION

REGION

Appellation: 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*. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

99% Chardonnay grown on 4 different vineyard locations planted with Davis and Dijon clones, 1% Sauvignon Blanc from our vineyard on the North Fork

WINEMAKER'S NOTES

Light shiny golden in color. Beautiful floral aromas with ripe fruit like peaches, apricots fill the glass. The mouth-feel is elegant with ripe fruit, creamy yeast notes, fine acidity and wonderful grape skin characters. The finish is long and balanced with more fruit showing a sophisticated minerality. This clean Chardonnay is ideal for a wide variety of foods and perfect to sip on a hot Summer day.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. A cool, dry September filtered in the air for an unusually long period of time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. Made from carefully selected lots, the final grapes were stunning with perfect ripeness and balance. They were harvested starting September 24th and finished October 9th, 2020. The wine was then 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, underwent many blending trials, and was finally blended and filtered. It was bottled the week of January 11th, 2021 resulting in 3,011 cases.

ANALYSES

Average Brix at Harvest	21.2	Titrateable Acidity	5.91gr/L	pH	3.38
Alc. by Volume	13.2%	Residual Sugar	0.7 gr/L		

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE

\$20.00 per bottle

WHY THIS WINE?

Chardonnay at its best! "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 overall Long Island *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."