



WÖLFFER ESTATE  
VINEYARD

**CHARDONNAY 2021**  
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**

100% Chardonnay grown on 2 different vineyard locations on the North Fork planted with Davis and Dijon clones.

**WINEMAKER'S NOTES**

Light, shiny golden in color. Beautifully classic Chardonnay fruit aromas rush out of the glass. Stunning white ripe peach and apricot notes with an abundance of floral perfume. The mouth-feel is round yet elegant, dry and well balanced. Filled with pure clean fruit and with a lively and vibrant texture and a delicate refined acidity and the finish is long and satisfying. This is a beautiful fruit driven, stainless steel fermented, Chardonnay that will be a joy with a variety of foods and perfect for sipping on its own.

**WHY THIS WINE?**

Chardonnay at its best! "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."

**TECHNICAL DATA**

2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. This Chardonnay was made from two carefully selected lots. The grapes were harvested on September 25th and 28th, 2021. The fruit came in to us in fantastic condition with great ripeness and balance before being gently pressed, chilled to 50° F and well-settled. Fermentation was completed in stainless steel tanks. The wine stayed on the fine lees for 2.5 months and after many blending trials was blended and filtered. It was bottled end of January 2022 resulting in 3,000 cases.

**ANALYSIS**

Average Brix at Harvest	20.8	Titrateable Acidity	6.08gr/L	pH	3.54
Alc. by Volume	12.8%	Residual Sugar	0.5 gr/L		

**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 to experience the classic pairing of Chardonnay and farmhouse cheddar.

**SUGGESTED RETAIL PRICE**

\$22.00 per bottle