



WÖLFFER ESTATE
VINEYARD

CHARDONNAY 2022

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 3 different vineyard locations on the North Fork planted with Davis and Dijon clones.

WINEMAKER'S NOTES

Light shiny golden in color. Elegant chardonnay aromas fill the glass with nice peach and ripe pear notes. The mouthfeel is rich yet playful with round creamy lees notes and a lovely spiciness and a wonderfully classic soft texture filled with ripe clean fruit and a golden skin character. There is a fine soft acidity and lovely minerality providing great balance. Overall, it is a beautiful fruit driven Stainless Steel fermented Chardonnay that will be a joy with a variety of foods and is perfect for sipping on its own.

TECHNICAL DATA

2022 was one of the great vintages on Long Island. A cool, dry spring was followed by a burst of warm, sunny summer days, resulting in very small berries, with greater skin ratio, more flavor, and in pristine condition. The July through September growing season was spectacular, having very little disease pressure, making for great concentrated grapes. Leaf removal in the fruit zone during the growing season ensured that every cluster was exposed to the sun to minimize green pyrazines and to help ripen the fruit homogeneously. Harvest swiftly came, only interrupted by a welcomed rain at the beginning of October. The unpicked fruit had already developed nicely, absent of all disease, with juice that was high in sugar, fresh with intensity and depth. It was key to find the perfect time to pick each variety and immediately process it. This Chardonnay was made from three carefully selected lots. The grapes were harvested mid-September 2022, and the fruit came in, in fantastic condition with great ripeness and balance and was gently pressed, chilled to 40° F and well-settled. Fermentation completed in stainless steel tanks. The wine stayed on the fine lees for 3 months and after intense blending trials was blended and filtered. It was bottled at the end of April 10th, 2023, resulting in 3,499 cases.

ANALYSES

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|-------------------------|-------|---------------------|----------|----|------|
| Average Brix at Harvest | 22 | Titrateable Acidity | 5.3gr/L | pH | 3.49 |
| 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 and farmhouse cheddar. This vintage is the perfect wine to experience the classic pairing of Chardonnay, farmhouse cheddar.

SUGGESTED RETAIL PRICE

\$22 per bottle

WHY THIS WINE?

Chardonnay at its best! "Who says Chardonnay is boring? This wine is 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 cooler 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."