



WÖLFFER ESTATE  
VINEYARD

## FINCA WÖLFFER WHITE WINE 2022

A FINCA WÖLFFER WINE

### REGION

*Appellation: Mendoza, Argentina. Produced and bottled by Dominio del Plata.* Wölffer Estate Vineyard co-owner Marc Wölffer owns 85 acres of vines in Mendoza, in the district of Alto Agrelo-Lujan de Cuyo at the base of the Andes, altitude 4,100 feet. Under the direction of Wölffer Estate and with the help of Susanna Balbo, “the Aida of Torrontes,” and her fantastic team, the vineyard is sustainably farmed. With an average of more than 300 sunny days a year, the arid, cool climate and sandy loam soil are ideal for achieving the balance, ripeness and lively acidity that are the hallmarks of Wölffer’s signature style: European elegance paired with the distinct typicity of the fruit’s terroir.

### GRAPES

Region - Mendoza, Jujan de Cuyo and Valle de Uco  
52% Chardonnay, 22% Sauvignon Blanc, 15% Pinot Gris, 11% Semillon

### WINEMAKER’S NOTES

Gorgeous light pale yellow in color. Beautiful floral perfume aromas of ripe peaches, citrus hints, and ripe gooseberries. The mouthfeel is lovely and vibrant with great focus and delicate stone characters with classic minerality. There is great concentration and a juicy ripe fruit character that is well balanced with fine acidity that is all very satisfying and pleasing. The finish is pure and clean and making it a versatile partner for food or just to sip and enjoy on its own.

### TECHNICAL DATA

The 2022 vintage was full of surprises. Unpredictable events such as late frosts and rains during February resulted in lower vineyard yields in most areas. As a result, the quality is truly outstanding in top-level wine growing areas, with intense, fresh, and fine wines. From mid-February onwards, the weather was exceptionally dry, with no rain, low average temperatures and cool nights that contributed to a high-quality harvest. The grapes ripened in the final stage in an extraordinary climatic setting, which made it possible to have white grapes with very good acidity and great fruit. With close consultation from Wölffer Estate Winemaker and Partner Roman Roth, the winemaking team at Dominio Del Plata helped to craft and fine tune our special white blend. Our goal is to make a balanced and vibrant white blend that captures freshness and minerality and shows fruit and elegance. We deliberately selected the different varieties and vineyard sites to create this unique blend. Destemming, crushing, and pressing were done gently and without oxygen to preserve the fresh qualities of the fruit, and the juice was chilled and well-settled. Fermentation was slow, done at 63° Fahrenheit in stainless steel tanks. Once dry, the young wine was racked of the whole lees and stayed on the fine lees for about 3-months. Extensive blending trials commenced the first week in May and the final blend was composed, filtered and, finally, bottled on August 17. And 18. 2022 Resulting in 2,200cs cases.

### WHY THIS WINE?

Since 2015 we are making our Finca Rose in Argentina. It is always Malbec based but we have been working with and blending all these beautiful white varieties (that hardly anybody ever gets to taste) to make our refined and elegant Rose wines. Emboldened by the beautiful aromas and flavors we decided to highlight these fantastic white wines by make a White blend. And stick to our vision of making focused, sophisticated and elegant wines in Argentina and fulfill a dream of founder Christian Wölffer: to make wine from this land he loved. It is an expression of Hamptons esprit, but from the mountains of Argentina, or a “Hamptons white wine with altitude,” as winemaker Roman Roth likes to quip.

### ANALYSIS

Average Brix at Harvest	21.1	Titrateable Acidity	6.2 g/L	Residual Sugar	1.8 g/L
Alc. by Volume	12%	pH	3.36		

### SERVING SUGGESTIONS

Serve chilled with oysters, clams, summer barbecue, fish. Great with chicken dishes or veal, or just sip it by the pool and imagine the cool Andes breeze....

**SUGGESTED RETAIL PRICE \$17.00**