



WÖLFFER ESTATE
VINEYARD

FINCA WÖLFFER WHITE WINE 2021

WHITE BLEND

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
43% Chardonnay, 24.5% Sauvignon Blanc, 12% Chenin Blanc, 11% Pinot Gris, 9.5% Torrontes

WINEMAKER’S NOTES

Gorgeous light pale yellow in color. Beautiful floral perfume aromas with some lychee, citrus and fresh peach fill the glass. The mouth-feel is focused with lovely crushed stone characters and nice clean fresh fruit like gooseberries, lemons and ripe kiwi. The finish is vibrant and lively with nice acidity and classic minerality. There is an intensity and a long refreshing and cleansing finish that makes this wine a versatile partner to food or just to sip and enjoy on its own.

TECHNICAL DATA

2021 was a dry and warm year similar to the 2016 vintage. The conditions were perfect to make fresh, delicate and elegant wines. The fruit was in perfect conditions and the harvest started early on February 10th with Chardonnay, Chenin on the 16th, PG on the 22nd, Torrontes on March 2nd and finished on March 23rd with riper Chardonnay. With close consultation from Wölffer Estate Winemaker and Partner Roman Roth, the winemaking team at Dominio Del Plata helped to craft our first release of this 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°F in stainless steel tanks. Once dry, the young wine was racked of the whole lees and stayed on the fine lees for about 2.5 months. Extensive blending trials commenced the second week in May and the final blend was composed, filtered, and finally bottled with screwcaps in June 2021. 3,500 cases were made and shipped to the USA!

ANALYSIS

Average Brix at Harvest	21	Titratable Acidity	6.12 g/L	Residual Sugar	2.4 g/L
Alc. by Volume	12%	pH	3.28		

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE \$17 per bottle

WHY THIS WINE?

Since 2015 we have been making our Finca Wölffer wine in Argentina. It has always been Malbec based, but working with blending all these beautiful white varieties to make our refined and elegant rosé wine. Emboldened by the beautiful aromas and flavors, we decided to highlight these fantastic white varietals by make a white blend. We make sure to stick to our vision of making focused, sophisticated and elegant wines in Argentina and fulfill a dream of founder Christian Wölffer. 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.