



## NOBLESSE OBLIGE BRUT SPARKLING ROSÉ NON VINTAGE A WÖLFFER WHITE HORSE SELECTION

### REGION

*Appellation: Long Island, New York.*

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir

### GRAPES

46% Pinot Noir, 54% Chardonnay

### WINEMAKER'S NOTES

The color has a brilliant salmon hue. A strong mousse makes it very vibrant and elegant. Aromas of brioche, ripe pear and creamy yeast fill the glass. The mouth-feel is rich and layered with a beautiful play between ripe honeydew melon and peach and lively acidity. Well-integrated creamy yeast notes and fine tannins from the Pinot Noir contribute great structure and depth. The finish is long with nice minerality, fine acidity and ripe fruit notes. This sparkling wine will have great longevity and is the ideal partner to food.

### WHY THIS WINE?

Roman Roth says that this brut sparkling wine is a "powerful statement of pure beauty with great depth." A testament to how seriously Wölffer Estate takes rosé, this wine is made in a brut style, making it very classy with seamless, harmonious elegance and great length.

### TECHNICAL DATA

2015 was a fantastic growing season on Long Island, blessed with abundant sunshine, cool nights and the least rainfall on record. This made for healthy, aromatic and concentrated fruit, ideal to make great wines.

All the grapes for this special rosé were carefully selected. Due to the great growing season grapes got hand-picked early on September 4<sup>th</sup> and 15<sup>th</sup>. Handling and pressing of the grapes was done as gently as possible. The juice was cold-settled at 40° F for 24 hours, followed by a slow fermentation that was achieved by keeping the juice at cool temperatures (approximately 62° F) in 93% stainless steel tanks and 7% in new French oak barrique barrels. The wine aged for eight months *sur lie* and malolactic fermentation was strictly avoided to keep the lively acidity. The wine was blended prior to clarification and filtration. The wine was bottled mid-June 2016, where it underwent its second fermentation, a la *méthode champenoise*. The bottles were riddled after 31 months of aging in our dark cuvée room and disgorged in February 2019. After intense blending trials, we added 9.5% of our 2018 sparkling rosé and sparged the wine with additional CO<sub>2</sub>. The final wine has a dosage of 8 grams of sugar per liter. Only 8,750 - 750ml bottles were made.

### ANALYSES

Pinot Noir at Harvest	Brix18.0	Titratable Acidity	8.9 g/L	pH	3.13
Chardonnay at Harvest	Brix18.1	Titratable Acidity	10.1g/L	pH	3.15
<i>Finished wine</i>	ABV 12.5%				
Alc. by Volume	12.5%	Residual Sugar	8.0 g/L		

### SERVING SUGGESTIONS

Noblesse Oblige pairs well with caviar, oysters and any other fresh shellfish. It refreshes the palate between bites of buttery or creamy dishes, and meets the richness of smoked salmon and robust cheeses. It also pairs remarkably well with a meaty main course and, of course, makes a lovely toast!

### SUGGESTED RETAIL PRICE

\$40 per bottle