



WÖLFFER ESTATE  
VINEYARD

**NOBLESSE OBLIGE EXTRA BRUT SPARKLING ROSÉ 2013**  
A WÖLFFER WHITE HORSE SELECTION

**REGION**

*Appellation: The Hamptons, New York. 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*.

**GRAPES**

63% Pinot Noir, 36.5% Chardonnay, 0.5% Merlot

**WINEMAKER'S NOTES**

Our extra brut sparkling Rosé has a brilliant shiny salmon and orange hue with an incredible mousse of the finest bubbles. The aroma is classic, displaying nutty brioche, toasty yeast notes and white chocolate. The wine is rich, filled with fine vibrant acidity, clean ripe fruit and has fantastic concentration and expressive mouth-feel. The finish is lush, yet dry, and has great fruit with wonderful minerality and great balance.

**WHY THIS WINE?**

As with all White Horse wines, Noblesse Oblige bears the name of one of Christian Wölffer's horses that was once stabled at Wölffer Estate Stables.

Roman Roth says that this extra brut sparkling wine is a "powerful statement of pure beauty with great depth." Our Rosé is made in an Extra Brut style, with a seamless, harmonious elegance that goes on and on.

**TECHNICAL DATA**

2013 was an epic growing season. It was the best year we've seen and can be compared to the greatest vintages ever produced. A hot start of summer was topped by a moderate, but sunny and rainless, end of summer and fall (one of the driest on record). This absence of rain produced small berries with amazing concentration and pure fruit flavors. The grapes were carefully selected. The Pinot Noir was hand-picked on September 4 & 12, and the Chardonnay on September 26. Handling and pressing of the grapes was done as gently as possible. The juice was cold-settled at 40° F for 48 hours, followed by a slow fermentation that was achieved by keeping the juice at cool temperatures (approx.. 64° F) in 92% stainless steel tanks and 8% new French oak barrique barrels. The wine aged for three months *sur lie* and malolactic fermentation was avoided to keep the lively acidity. The wine was blended prior to clarification and filtration. In June 2014, the wine was bottled, where it underwent its second fermentation, a la *méthode champenoise*. The bottles were riddled after aging 30 months in our dark cuvée room and disgorged at the end of November 2016 with a dosage of 5.9 grams per liter of sugar – Extra Brut. Only 7,450 - 750ml bottles and 400 Magnums were made.

**ANALYSES**

*Pinot Noir*

Brix at Harvest	19.7	Titratable Acidity	8.6 g/L	pH	3.28
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*Chardonnay*

Average Brix at Harvest	19.0	Titratable Acidity	8.8 g/L	pH	3.3
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*Finished wine*

Alc. by Volume	12.5%	Residual Sugar	5.9 g/L
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**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 meaty main course staples and, of course, makes a lovely toast!

**SUGGESTED RETAIL PRICE: \$40**

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
[WWW.WOLFFER.COM](http://WWW.WOLFFER.COM)