



WÖLFFER ESTATE
VINEYARD

NOBLESSE OBLIGE EXTRA BRUT SPARKLING ROSÉ 2017

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

41% Pinot Noir, 59% Chardonnay

WINEMAKER'S NOTES

The color is a brilliantly shiny salmon with a light orange hue.
The mouth-feel is beautiful, filled with fine tiny bubbles wonderful ripe fruit notes of fine fresh strawberries, peaches, rose pestles and elegant yet rich, beautiful creamy yeast and a fine toast. Ripe fruit, intense acidity and creamy yeast are in a perfect lineup and the finish is sophisticated and bone dry with great minerality. This sparkling wine will have great longevity and is the ideal partner to food.

TECHNICAL DATA

The 2017 growing season can be considered above average. It was a warm year with a good amount of rainfall. It was ideal to ripen fruit and bring forth elegant fruit driven wines with good acidity and concentration. Especially extra vineyard care paid off and rewarded us with wonderful grapes. All the grapes for this special rosé cuvee were carefully selected. The Pinot Noir was hand-picked on September 18th and the Chardonnay on October 4th. 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 (approximately 64° F) in 96% stainless steel tanks and 4% 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. Mid July 2018, the wine was bottled, where it underwent its second fermentation, a *méthode champenoise*. The bottles were riddled after 28 months of aging in our dark cuvée room and disgorged in November 2020 and January 2021 with a dosage of only 5.5 grams per liter of sugar = Extra Brut. Only 15,130 750ml bottles and 400 Magnums were made.

ANALYSES

Pinot Noir at Harvest	Brix17.8	Titrateable Acidity	6.3 g/L	pH	3.42
Chardonnay at Harvest	Brix17.7	Titrateable Acidity	9.3 g/L	pH	3.13
<i>Finished wine</i>					
Alc. by Volume	12.5%	Residual Sugar	5.5 g/L		

SERVING SUGGESTIONS

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 Brut sparkling wine is a "powerful statement of pure beauty with great depth. This sparkling wine is made in an Extra Brut style to underline how serious we are about our rose wines, making it very classy with seamless and harmonious elegance that goes on and on.



WÖLFFER ESTATE
VINEYARD

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

\$40.00 per bottle