



WÖLFFER ESTATE
VINEYARD

NOBLESSE OBLIGE EXTRA BRUT SPARKLING ROSÉ 2019
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

53% Chardonnay, 47% Pinot Noir

WINEMAKER'S NOTES

The color is a brilliant Orange-gold rose. The aroma is elegant with delicate fruit notes like Blueberries, Lemon zest and hey wrapped in subtle creamy yeast.

The mouth-feel is dry and vibrant with deliciously fine mousse (tiny bubbles) and wonderful fruit notes of fine ripe pears, quince, and rose petals with classic brioche, sophisticated lees notes and soft hints of tasted oak.

There is good structure and concentration and an overall fresh and well-integrated balanced acidity, fine tannins and beautiful minerality on a long satisfying dry finish.

This is a stunning sparkling wine that will have great longevity and is the ideal partner to food.

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 méthode traditional 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.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage Long Island has seen. The season started a bit cool and wet, however the most important three growing months were perfect, producing healthy, concentrated, solid grapes and grape skins with fantastic aromas and power. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. We carefully and deliberately selected a number of different vineyard sites for this special wine. The Pinot Noir was hand-picked early on September 17th and 23rd and the Chardonnay on September 27th. Handling and pressing of the grapes were 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 stainless steel tanks. The wine aged for 9 months sur lie and malolactic fermentation was strictly avoided to keep the lively acidity. The wine was blended prior to clarification and filtration. Mid June 2020, the wine was bottled, where it underwent its second fermentation, a la méthode champenoise. The bottles were riddled after 29 months of aging in our dark cuvée room and disgorging started end of November 2022 with a dosage of only 6 grams per liter of sugar = Extra Brut. Only 16000 - 750ml bottles and 298 Magnums were made.

ANALYSIS

| | | | | | |
|-----------------------|-----------|--------------------|---------|----|------|
| Pinot Noir at Harvest | Brix 20.4 | Titratable Acidity | 6.7 g/L | pH | 3.4 |
| Chardonnay at Harvest | Brix 20.0 | Titratable Acidity | 9.1 g/L | pH | 3.12 |
| Finished wine | | | | | |
| Alc. by Volume | 12.5% | Residual Sugar | 6.0 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 meaty main course staples and, of course, makes a lovely toast!

SUGGESTED RETAIL PRICE

\$45.00

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM



WÖLFFER ESTATE
VINEYARD

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM