



WÖLFFER ESTATE  
VINEYARD

## NOBLESSE OBLIGE EXTRA BRUT SPARKLING ROSÉ 2020 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

85% Chardonnay, 15% Pinot Noir

### WINEMAKER'S NOTES

The color is shiny pale copper with an aroma of fine brioche. The lees characters with lovely grape skin notes and fine integrated toasty oak are backed by notes of prune and lemon zest. The mouthfeel is dry and vibrant with a deliciously fine mousse (tiny bubbles) and great layers of ripe fruit notes. The wine has good intensity and is very focused with vibrant acidity and lovely minerality. There is a wonderful harmony between the fresh CO<sub>2</sub>, all the fruit, and the lively acidity, all wrapped by timeless elegant yeasty texture with a long savory 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 stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened to perfection. Absolutely gorgeous and healthy grapes with perfect flavor, sugar, pH and acidity numbers were carefully hand-picked the Pinot Noir on 9.14 and the Chardonnay on September 23rd. 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 63° F) in stainless steel tanks and 5% in New French Barrique. The wine aged for 8 months sur lie and malolactic fermentation was strictly avoided to keep the lively acidity. The wine was blended prior to clarification and filtration. End of May 2021, the wine was bottled, where it underwent its second fermentation, a la méthode champenoise. The bottles were riddled after 32 months of aging in our dark cuvée room and disgorging started end of December 2024 with a dosage of only 5 grams per liter of sugar = Extra Brut. Only 15,470 750ml bottles and 424 Magnums were made.

### ANALYSIS

Pinot Noir at Harvest	Brix 19.1	Titrateable Acidity	6.1 g/L	pH	3.4		
Chardonnay at Harvest	Brix 19.5	Titrateable Acidity	10.4 g/L	pH	3.0		
Finished wine							
Alc. by Volume	12.5%	Residual Sugar	5.0 g/L	pH	3.18	Total Acidity	8.3g/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