



WÖLFFER ESTATE
VINEYARD

NOBLESSE OBLIGE EXTRA BRUT SPARKLING ROSÉ 2018 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

54% Pinot Noir, 46% Chardonnay

WINEMAKER'S NOTES

The color is a brilliantly shiny salmon rose. The mouth-feel is beautiful, filled with a deliciously fine mousse (tiny bubbles) and wonderful fruit notes of fine ripe pears, some quince, and rose petals. There is also a classic brioche and elegant creamy yeast with fine toasty hints. It has a superb structure with great concentration. Great fruit is well integrated and balanced by vibrant acidity, fine tannins and characteristic minerality with a dry finish. This is a stunning sparkling wine with a long satisfying finish. This sparkling wine will have great longevity and is the ideal partner to food.

TECHNICAL DATA

To describe the 2018 growing season is not easy. It was a mix of a cold wet spring, followed luckily by a very warm summer that finished with a warm, wet and humid fall. Great vineyard management was of utmost importance to bring in healthy, clean fruit. Richie Pisacano and his team rose to the occasion. We were able to pick this fruit before some of the unwanted autumn rains came. We carefully and deliberately selected a number of different vineyard sites for this special wine. The Pinot Noir was hand-picked early on September 8th and 12th and the Chardonnay on September 29th. Handling and pressing 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 93% stainless steel tanks and 7% in new French oak barrique barrels. The wine aged for 10 months *sur lie* and malolactic fermentation was strictly avoided to keep the lively acidity. The wine was blended prior to clarification and filtration. In Mid-July of 2019 the wine was bottled, where it underwent its second fermentation, a la *méthode champenoise*. The bottles were riddled after 26 months of aging in our dark cuvée room and disgorged in November 2021 and January 2022 with a dosage of only 5.5 grams per liter of sugar makes it Extra Brut. Only 16,100 750ml bottles and 344 Magnums were made.

ANALYSIS

Pinot Noir at Harvest	Brix	19.7	Titrateable Acidity	8.0 g/L	pH	3.4
Chardonnay at Harvest	Brix	17.5	Titrateable Acidity	9.0 g/L	pH	3.17
Finished Wine	Alc. By Volume	12.8%	Residual Sugar	5.5. 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

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 traditionnelle* 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 rosé wines, making it very classy with seamless and harmonious elegance that goes on and on."

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