



WÖLFFER ESTATE  
VINEYARD

## PERLE CHARDONNAY 2015

A WÖLFFER WHITE HORSE SELECTION

### REGION

*Appellation: The Hamptons, Long Island. Produced and bottled in Sagaponack, NY.*

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

100% Chardonnay, Dijon clone #76, planted in our vineyard in 1993

### WINEMAKER'S NOTES

Shiny gold in color. Classic aromas of honeysuckle, fine yeast notes, ripe fruit, peach and pear, elegant toast, and creamy lees.

The mouth-feel is vibrant and lush (yet playful) with fantastic concentration of fruit, balanced by beautiful acidity, minerality and fine yeast notes. The oak is well integrated, giving great backbone.

This is a beautiful dry and stylish Chardonnay with an overall richness and texture. The finish is long and pleasant with great minerality and flintiness and more intense fruit. It is extremely food-friendly and will age for at least 20 years, showing the magic of our Estate-grown Chardonnay.

### WHY THIS WINE?

Wölffer White Horse wines are made to be the truest representation of our heritage and high quality. Perle is one of the finest expressions of our *terroir*, commitment to quality, food-friendliness, and longevity. Made in one of Long Island's best years, this is a classic Chardonnay of the highest caliber. It has tremendous aging potential and pairs wonderfully with food. Roman says, "This is one of the best Chardonnays Wölffer has ever made. There are not many wines of this level made in the US."

### TECHNICAL DATA

2015 was a fantastic growing season on Long Island, blessed with abundant sunshine, cool nights and the least rainfall on record. This made for healthy, aromatic and concentrated fruit, ideal to make great wines.

Hand-harvesting allowed a very long hang-time. On October 14, 2015, the immaculate and perfectly ripe, golden grapes were immediately de-stemmed, crushed and gently pressed. The juice was well-settled for 48 hours at 35°F, then meticulously racked. All juice fermented in French oak barriques—16% were new oak. The maximum fermentation temperature reached 79°F. Thirty percent of the wine underwent natural malolactic fermentation, and the wine stayed *sur lie* for 7 months, with very little *bâtonnage*. The wine was blended and filtered in June and bottled un-fined on July 15, 2016. Total production was 921 cases.

### ANALYSIS

Brix at Harvest	22.2	Titratable Acidity	5.7 g/L	pH	3.31
Alc. by Volume	13.5%	Residual Sugar	0.05%	Yeast	Burgundy isolate CY3079

### SERVING SUGGESTIONS

Best served around 55°F, this classic Chardonnay is the perfect match for rich fish dishes, crab cakes, truffle-mushroom risotto, creamy flavorful chicken, veal or pork, and of course, an array of cheeses.

**SUGGESTED RETAIL PRICE: \$30**

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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