



WÖLFFER ESTATE PERLE CHARDONNAY 2017 A WÖLFFER ESTATE WHITE HORSE SELECTION

REGION

Appellation: The Hamptons, Long Island. Produced and bottled in Sagaponack, New York.

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir.

GRAPES

100% Chardonnay, Dijon clone #76, planted in our vineyard in 1993 and 1994.

WINEMAKER'S NOTES

Light gold in color. Elegant aromas fill the glass with creamy yeast, floral notes and hints of vanilla. The mouthfeel is rich and concentrated with ripe pear that plays wonderfully with the lively acidity. The mid-pallet is smooth with great layers; the finish is loaded with ripe fruit, fine tannins and classic minerality. This Chardonnay has great depth and sophistication, is a perfect food companion and has amazing aging potential. It will be a gem in 10-15 years!

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. The 2017 is a vibrant and classic wine of the highest caliber. It has great aging potential and pairs wonderfully with food. Roman says, "This wine follows in the footsteps of our best Chardonnays".

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 intended for elegant fruit-driven wines with good acidity and concentration. Extra care in the vineyard paid off, rewarding us with wonderful grapes. We hand-harvested after a long hang-time on October 21, 2017. 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. 76% of the juice fermented in French oak barriques (17% were new oak), 24% of the juice was fermented in Stainless Steel. The maximum fermentation temperature reached 78°F. 30% of the wine underwent natural malolactic fermentation, and the wine stayed *sur lie on the whole lees* for 7.5 months, with very little *bâtonnage*. After extended blending trials the wine was blended and filtered mid-June and bottled unfinned on July 21, 2018. Total production was 1314 cases 750ml.

ANALYSIS

Brix at Harvest	22.2	Titrateable Acidity	5.7 g/L	pH	3.41
Alc. by Volume	13.5%	Residual Sugar	0.05%	Yeast	Burgundy isolate CY3079

SERVING SUGGESTIONS

This wine can be drunk now but is best served after a couple of years of bottle aging. 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. Serve around 55°F

SUGGESTED RETAIL PRICE : \$30

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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