



WÖLFFER ESTATE
VINEYARD

PERLE CHARDONNAY 2018
A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: Long Island. 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

100% Chardonnay, Dijon clone #76, planted in our vineyard in 1993 and 1994 and David clone 3 planted in our oldest block in 1988.

WINEMAKER'S NOTES

Rich Golden in color. Classic Chardonnay aromas fill the room. Elegant creamy lees with ripe golden sundrenched fruit notes and honey suckle. The mouth-feel is powerful and concentrated. Ripe fruit like ripe peaches and dried apricots with an oily rich structure is wonderfully balanced by extremely well integrated tasty oak and fine ripe skin characters. The finish is big but elegant and the well-rounded texture is livened by subtle acidity, nice minerality and fine tannins. There is great depth and sophistication from start to the long finish and this wine is extremely well suited to be a great companion to food. This wine is also for the collector as it will have great longevity.

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 and finished with a warm, wet and humid fall. A great vineyard sight and immaculate vineyard management was of utmost importance to bring in this ripe, healthy clean fruit and Richie Pisacano and his team rose to the occasion. Hand-harvested late, after a long hang-time on October 20, 2018, the 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. 92% of the juice fermented in French oak barriques of which 18% was new oak and 8% fermented in Stainless Steel. The maximum fermentation temperature reached 79°F. Forty percent of the wine underwent natural malolactic fermentation, and the wine stayed *sur lie on the whole lees* for 8 months, with very little *bâtonnage*. After extended blending trials the wine was blended and filtered mid-June and bottled unfiltered on July 24, 2019. Total production was only 1328 cases 750ml.

ANALYSIS

Brix at Harvest	20.9	Titrateable Acidity	5.0 g/L	pH	3.45
Alc. by Volume	13.5%	Residual Sugar	0.05%	Yeast	Burgundy isolate CY3079

SERVING SUGGESTIONS

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 2018 is a powerful 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 1994 Chardonnays, that started the fine wine reputation of Wölffer Estate".



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Best served after a couple of years of bottle aging. Serve 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 per bottle