



WÖLFFER ESTATE
VINEYARD

PERLE CHARDONNAY 2019 A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: The Hamptons, 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 Davis clone 3 planted in our oldest block in 1988.

WINEMAKER'S NOTES

Yellow Golden in color. Beautiful elegant aromas fill the glass. Full of ripe fruit of peach, ripe pear and some papaya, wrapped in classic yeast notes with lovely integrated toasty oak. The mouth-feel is a powerful vibrant fresh Chardonnay with amazing concentration, seamless richness and bold texture. There is a lot of fruit, fine deductive yeast notes, amazing rich tannins and a powerful alcohol level. All brought to life with focused acidity and minerality. The finish is huge with wonderful contrast between the oily like unctuous richness and crisp vibrant acidity. This Chardonnay is energetic and will liven up any tasting or dinner party, and will age extremely well for decades to come.

TECHNICAL DATA

The 2019 vintage may be the greatest vintage of Long Island. The season started cold and wet, however ended with three perfect growing months, producing healthy, solid grapes and grape skins with fantastic aromas. Combined with our detailed and immaculate vineyard management the vintage turned out to be a true dream. Hand-harvested on October 15th 2019, the ripe, golden grapes came in with dream numbers and taste and were immediately de-stemmed, crushed and gently pressed. The juice was well-settled for 48 hours at 35°F then meticulously racked. 100% of the juice fermented in French oak barriques and in 500 liter Puncheons, 19% was new oak. The maximum fermentation temperature reached 78°F. 20 percent 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. The wine was blended mid-June and bottled unfined on July 2nd, 2020. Total production was only 1,312 cases 750ml.

ANALYSIS

Brix at Harvest	22.5	Titrateable Acidity	6.0 g/L	pH	3.32
Alc. by Volume	13.5%	Residual Sugar	0.05%	Yeast	Burgundy isolate CY3079

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 2019 vintage is a powerful wine of the highest caliber. It has great aging potential and pairs wonderfully with food. "This wine follows in the footsteps of our best 1994 Chardonnays, that started the fine wine reputation of Wölffer Estate", says winemaker Roman Roth.



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SERVING SUGGESTIONS

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

\$30.00 per bottle