



WÖLFFER ESTATE
VINEYARD

PERLE CHARDONNAY 2020
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

Deep yellow golden in color. Beautiful aromas of ripe apricot, moss, creamy yeast, floral parfum, honey-suckle and ripe peaches fill the glass. The mouth-feel is rich yet elegant with fantastic intensity and concentration. There are layers upon layers of ripe juicy fruit and soft velvety lees notes all balanced by fine hints of acidity, wonderful soft tannins and skin characters, classic minerality and wonderful integrated toasted oak. The fruit structure and overall harmony of this wine is amazing and the finish is satisfying and decadent and goes on and on. This is one of the most outstanding Perle Chardonnays that we have made in years and will be enjoyed for decades to come.

WHY THIS WINE?

Wölffer White Horse wines are made to be the truest representation of our heritage and high quality. Perle the finest expressions of our terroir, commitment to quality, food-friendliness and longevity. The 2020 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.

TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. Absolutely gorgeous ripe and healthy grapes with perfect flavor, sugar, pH and acidity numbers were carefully hand-picked on October 10th 2021. The ripe, golden grapes came in with absolute 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 was 79° F. 22 percent of the wine underwent natural malolactic fermentation, and the wine stayed sur lie on the whole lees for 7 months, with very little bâtonnage. The wine was blended mid-May and bottled unfined on June 23rd, 2021. Total production was only 1,356 cases 750ml.

ANALYSIS

Brix at Harvest	22.8	Titrateable Acidity	5.7 g/L	pH	3.35
Alc. by Volume	13.5%	Residual Sugar	0.05%	Yeast	Burgundy isolate CY3079

SERVING SUGGESTIONS

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

SUGGESTED RETAIL PRICE

\$32.00 per bottle