



WÖLFFER ESTATE
VINEYARD

PERLE CHARDONNAY 2021
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 the Prosser Clone Chardonnay from the North Fork.

WINEMAKER'S NOTES

Shimmering yellow, golden in color. Beautiful ripe fruit with elegant, toasted oak and fine yeast notes fills the glass, with an overall ripe peach aroma. The mouthfeel is rich and concentrated with lovely fruit like apricots all wrapped in amazing layers of well-integrated oak, classic creamy yeast, a delicate touch of acidity, and golden grape skin characters. The wine is well balanced but with powerful density and great structure. The finish goes on and on and is very savory. This wine is huge and promises great longevity for decades to come and it is the ultimate food companion.

TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that developed ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. The gorgeous ripe and healthy grapes with great concentration of flavor, sugar, and lovely pH and acidity numbers were carefully hand-picked on October 2nd and 22nd 2021. The 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, 20% was new oak. The maximum fermentation temperature was 79°F. 25% 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 in June and bottled unfined on July 7, 2022. Total production was only 1,333 cases 750ml.

ANALYSIS

Brix at Harvest	21.8 and 22.9	Titrateable Acidity	5.4 g/L	pH	3.44
Alc. by Volume	13.5%	Residual Sugar	0.05%	Yeast	Burgundy isolate CY3079

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

\$32.00 per bottle

WHY THIS WINE?

Wölffer White Horse wines are made to be the truest representation of our heritage and of the highest quality. Perle is one of the finest expressions of our terroir, commitment to quality, food-friendliness and longevity. The 2021 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 Chardonnay, that started the fine wine reputation of Wölffer Estate", says winemaker Roman Roth.