



WÖLFFER ESTATE
VINEYARD

PERLE CHARDONNAY 2022
A WÖLFFER WHITE HORSE SELECTION

REGION

Appellation: Long Island New York. 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 form the North Fork.

WINEMAKER'S NOTES

Shiny yellow, golden in color. Nice floral notes with ripe peach, fine vanilla, and elegant toasted oak are laced with lovely yeast notes. The mouthfeel is rich and full-bodied with nice apricot and some hints of honey. But the wine is beautifully balanced by classic acidity and lovely oak tannins that all add to the overall concentration and structure of this big yet elegant wine. The finish is beautiful with lovely minerality and a velvety, long, savory finish. This is a fantastic Chardonnay with great longevity for decades to come, and it is the ultimate food companion.

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.

TECHNICAL DATA

2022 is one of the great vintages on Long Island. A cool, dry, and slow spring was followed by more dry weather and a wonderfully warm, sunny summer, resulting in very small berries (great skin-to-juice ratio) in pristine condition. July and September were dry and spectacular, and the fruit, with very little disease pressure, had good concentration and tasted fantastic. We were patient and did not rush into the harvest, giving extra hang time before carefully handpicking. Early in the season, right after flowering, we removed 100% of the leaves around the fruit zone, ensuring every cluster had enough sunlight exposure to ripen perfectly. The perfect grapes, with absolute dream numbers and great concentration of flavor, were carefully hand-picked on the 7th and 11th of October 2022. The golden grapes 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, with 18% in new oak. The maximum fermentation temperature was 79 °F. 20% of the wine underwent natural malolactic fermentation, and the wine stayed sur lie on the whole lees for 8 months, with very little bâtonnage. The wine was blended in mid-June and bottled unfined on June 29th, 2023.

ANALYSIS

Brix at Harvest	23.0	Titratable Acidity	5.9 g/L	pH	3.45
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