



WÖLFFER ESTATE
VINEYARD

CHARDONNAY 2023

A WÖLFFER ESTATE SELECTION

REGION

Appellation: Long Island. Produced and bottled in Sagaponack, New York.

Under the meticulous care of Winemaker and Partner, Roman Roth, along with 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. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

100% Chardonnay grown on 2 different vineyard locations on the North Fork planted with Dijon clones 95 and 76.

WINEMAKER'S NOTES

Light, shiny, golden in color. Fine, delicate aromas of ripe pear and honeydew melon mixed with hints of a freshly mowed flower patch, fill the glass. Crafted without oak, the mouthfeel is perfectly balanced yet vibrant, showcasing notes of creamy lees, ripe fruit, and elegant skin tannins. The finish is laced with classic minerality and a distinctive touch of salinity. This is truly a refined, expressive Chardonnay with notable concentration, soft acidity, and a long, satisfying finish—equally suited to food pairings or can be enjoyed on its own.

TECHNICAL DATA

In 2023, our growing season began with a cold front. Luckily, our maritime location offered a natural buffer, sparing us from widespread spring frosts that impacted much of the Northeast. A period of sustained warmth followed, promoting steady vine development and accelerated ripening. Autumn brought a dynamic mix of sunshine, rain, and fluctuating temperatures which led to the gradual and graceful maturation of the fruit. Fortunately, we remained outside the paths of major hurricanes, and through meticulous vineyard management coupled with patience, we yielded exquisite fruit quality. Strategic leaf removal ensured uniform ripening, reduced the presence of green pyrazines, and enhanced the expression of ripe flavors. Precision in harvest timing proved essential. The Chardonnay was sourced from two, carefully selected, lots, and were harvested on October 5th, 2023. The fruit arrived in fantastic condition, with ideal ripeness and perfect balance. It was gently pressed, chilled to 40° F, allowed a generous settling period. The fermentation and aging processes were conducted at cool temperatures in stainless steel tanks to preserve aromatic integrity. The wine remained on fine lees for 5.5 months, building texture and complexity, before being filtered and eventually bottled on May 10th, 2024. This resulted in 1557 cases produced.

ANALYSES

Average Brix at Harvest	22.2	Titrateable Acidity	5.0 gr/L	pH	3.45
Alc. by Volume	12.8%	Residual Sugar	0.4 gr/L		

SERVING SUGGESTIONS

Serve slightly chilled with a variety of foods, including shellfish, lobster, crab cakes, chicken, veal or pork, and farmhouse cheddar. This vintage offers a quintessential expression of Chardonnay, making it a perfect opportunity to explore the varietal's classic culinary pairings.

SUGGESTED RETAIL PRICE

\$22 per bottle

WHY THIS WINE?

Who says Chardonnay is boring? This elegant, vibrant white balances precision with passion; showcasing the unique terroir of Long Island's East End. This wine is crafted to reflect the freshness of a cool maritime climate and the varietal's rich, ripe character. It's perfect with our fabulous local seafood and truly expresses the magic of the Hamptons.