



WÖLFFER ESTATE
VINEYARD

PERLE CHARDONNAY 2023
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 from the North Fork.

WINEMAKER'S NOTES

Yellow Gold in color. The aroma is beautiful with ripe pears, brioche, hints of apricot and classic fine earthy lees notes. The mouth-feel is rich and concentrated yet wonderfully balanced. Clean rich fruit is backed by perfectly integrated toast French oak and lovely soft tannins and skin characters and fine acidity and great minerality. The finish is savory lush fruit, nice oak and hints of moss. This is a fantastic Chardonnay that will have great longevity and it is the ultimate food companion.

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 hand harvested on October 5th and 13th, 2023. 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 19% 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 resulting in 1013 cases.

ANALYSIS

Brix at Harvest	22.0 and 21.7	Titrateable Acidity	6.8 g/L	pH	3.33
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, lobster, 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.