



WÖLFFER ESTATE  
VINEYARD

## NO. 139 BRUT CUVÉE CIDER

A WÖLFFER ESTATE NO.139 CIDER SELECTION

### REGION

Wölffer No. 139 Brut Cuvée Cider is made exclusively from New York State dessert apples grown locally by the Halsey Family at their orchard in Bridgehampton, 4.6 miles from our vineyard. Winemaker and Partner Roman Roth meticulously sources the varieties for their crisp, sweet, and aromatic flavor profile.

### FRUIT SELECTION

A blend of 16 aromatic, dessert apples.

### WINEMAKER'S NOTES

This cider is a pale, brilliant gold in color and boasts amazingly pure, ripe fruit on a backbone of lovely brioche notes. Hints of baking spices dance at the tip of the nose as this cider opens up. Rich yet refreshing, the fine CO<sub>2</sub> mousse adds excitement to the viscous mouthfeel. This cider balances vibrant acidity with fine tannins, then lingers on the tongue with the salinity of our maritime climate. An instant classic, the Brut Cuvée Cider lives up to its name, a truly special release.

### TECHNICAL DATA

All the fruit for our Brut Cuvée Cider was grown in 2021 at the Halsey apple orchard in Bridgehampton and were handpicked! 2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have dodge both Hurricane Henri and Ida, having little effect on our crop. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit. It was perfect for ripe flavors and a good healthy crop. Through a selective taste test, the percentage of each of the apples listed above was chosen to contribute a distinct character to the blend. The fruit was pressed in December 2021, and the juice was well-settled then carefully racked off any sediment. The clean juice was inoculated with the wine yeast Epernay II (commonly used for sparkling wines) to start the fermentation, which was carried out at a cool 59° F and finished after 7 days. The hard cider was then chilled followed by filtration for clarity. The finished product was carbonated and bottling cold-sterile starting mid-December into 355ml screw cap bottles.

### ANALYSIS

Alc. by Volume	8.4%	Residual Sugar	12 g/L
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### SERVING SUGGESTIONS

Best served chilled, Wölffer No. 139 Brut Cuvée Cider is easy to drink on its own from the bottle or poured into a coupe for an elevated experience! It also makes an able companion to a wide variety of party foods—hors d'oeuvres, salads and cheeses—as well as fruit tarts. Pair our Brut Cuvée Cider with grilled meat (especially pork), seafood or vegetables, too.

### SUGGESTED RETAIL PRICE

\$16.00 4-pack

### WHY THIS CIDER?

Wölffer No. 139 Brut Cuvée Cider combines the perfectly bubbly ciders you have come to love, with a celebratory twist. Using 16 different varieties of apples combined in this cider, the different flavors, textures and aromas provides depth and interest to this elegant, vibrant, balanced and fruit-driven cider. This cider is an easy choice for any celebratory occasion. It has the grace and sophistication for a wedding toast or simply toasting to the end of a work week. Cheers to the Champagne of Ciders!