



WÖLFFER ESTATE
VINEYARD

NO. 139 DRY HIBISCUS CIDER

A WÖLFFER ESTATE NO.139 CIDER SELECTION

REGION & FRUIT SELECTION

Wölffer No. 139 Dry Rosé Cider is made exclusively from apples grown in New York State. 4% are grown locally at the Halsey Farm in Bridgehampton, just 3.6 miles from our vineyard. The majority (96%) of the apples for this special cider are grown by DeFisher Fruit Farms near Rochester, New York. Winemaker and Partner, Roman Roth, chooses dessert apples (vs. cider apples) prized for their flavor and aromatics. The blend is as follows

Ida Red	40%
Mutsu (Crispin)	20%
Golden Decidious	20%
Jonagold	10.0%
Misc. (Goldrush, Greenings, McIntosh)	10%

WINEMAKER'S NOTES

Light, shiny rose in color. Beautiful floral aromas fill the air full of Hibiscus and red current. The mouthfeel is fruit driven with ripe apple flavors and more Hibiscus notes. There is a very satisfying vibrancy and almost a vanilla character.

Yet the finish stays elegant and refreshing and the bright acidity and the lovely CO₂ mousse provides a perfect balance and almost a dry finish. This is a very outgoing and giving cider with lavish Hibiscus fruit, great structure and finesse.

TECHNICAL DATA

The 2022 season was a challenging one in the beginning, but it was all worth it! We started out with a wet spring season, that suddenly turned in to one of the driest summers we have had in a long time. We did get some perfectly timed September rains, which helped to size the apples up nicely. Because of the dry season, the sugar/brix level of the apples bounced back to where it should be. Color, flavor, taste, size, and sugar were all perfect in 2022. Overall, it was a great vintage year for growing apples! All the apples are grown at the beautiful DeFisher Orchard in upstate New York and are all carefully handpicked! Through a selective taste test, the percentage of each of the apples listed above was chosen to determine a distinct character and subtle complexity to the blend. We started to press this fruit in December 2022, and the juice was well-settled then carefully racked of any sediment. The clean juice was inoculated with a Champagne yeast to start the fermentation, which was carried out at a cool 59° F and finished after 20 days. The hard cider was then chilled, followed by filtration for clarity. Through lots of taste tests we determined the right amount of natural Hibiscus essence and the color was achieved by the addition of organic purple sweet potato extract. The finished product was carbonated and bottled cold-sterile on February 8th, 2023 into 355ml screw cap bottles. Only 3,832cs were made.

ANALYSIS

Alc. by Volume	6.9%	Residual Sugar	18 g/L
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SERVING SUGGESTIONS

It is a beautiful gift to bring to a party or picnic. Best served chilled, this slightly effervescent cider makes an able companion to a wide variety of foods—hors d'oeuvres, salads and cheeses—as well as fruit pies and tarts. Pair it with grilled meat (especially pork), seafood or vegetables, too. Or just enjoy it on its own!

SUGGESTED RETAIL PRICE

\$16 (for 4 pack)

WHY THIS CIDER?

Wölffer No. 139 Dry Ciders are made to capture an elegant cider style, as well as to evoke the bohemian Hamptons lifestyle and spirit that inspired their creation. As for all our ciders we only use beautifully crisp handpicked dessert apples. The Dry Hibiscus Cider is one of our latest creations. We wanted to make a floral statement and give this cider an amazing aroma that makes you happy from the first sniff to the last sip. It is a vibrant, yet casual beverage that perfectly bridges the gap between beer, wine and ready-to-drink.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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