



## No. 139 DRY ROSÉ CIDER

### A WÖLFFER ESTATE LIFESTYLE SELECTION

#### REGION & FRUIT SELECTION

Wölffer No. 139 Dry Rosé Cider is made exclusively from Apples grown in New York State. 5% are grown locally at the Halsey Farm in Bridgehampton, just 3.6 miles from our vineyard. The majority (95%) of the apples in 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:

Idared	30.0%
Mutsu (Crispin)	20.0%
Law Rome	20.0%
Jonagold	10.0%
Golden Delicious	10.0%
Northern Spy	10.0%

#### WINEMAKER'S NOTES

Bright, shiny pink with a purple hue. The aroma is lush and fruit driven with fine apple aromas and elegant yeast notes. It is beautifully pure and clean. The mouth-feel is amazing filled with ripe fruit and refreshing fine CO2 mousse. There is great structure and complexity and the fruit is seamless from the start to the long lingering finish. The best is the overall balance and playfulness between the tannins, the vibrant acidity and the sweet fruitiness.

#### TECHNICAL DATA

All the Apples for our Rosé cider were grown in 2017 at the DeFisher Orchard upstate New York and were all handpicked! 2017 had a cool, wet spring, followed by a mild summer and, warm, gorgeous autumn that saw only a couple of rains. Fortunately, Hurricane José missed us!!! The conditions were 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 determine a distinct character and subtle complexity to the blend. We started to press the fruit mid November 2017, and the juice was well-settled then carefully racked of any sediment. The clean juice was inoculated with the wine yeast Eperney 2 (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 started mid-December into 355ml screw cap bottles, 295ml cans and 19.5 Liter kegs.

#### ANALYSIS

Alc. by Volume                      6.9%      Residual Sugar                      21 g/L

#### SERVING SUGGESTIONS

Best served chilled, this slightly effervescent cider makes an able companion to a wide variety of party and picnic 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

#### 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.

For this vintage of our Dry Rosé Cider, Roman Roth used six varieties of dessert apples and a dash of organic extract to achieve the beautiful blush color and to balance the subtle sweetness. A vibrant yet casual beverage that perfectly bridges the gap between beer and wine.



WÖLFFER ESTATE  
VINEYARD

\$16 (for 4 pack)

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