



WÖLFFER ESTATE  
VINEYARD

## No. 139 DRY WHITE CIDER

### A WÖLFFER ESTATE LIFESTYLE SELECTION

#### REGION & FRUIT SELECTION

Wölffer No. 139 Dry White 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 listed by percentage below for their crisp, sweet and aromatic flavor profile. As in the past, Roman also included Asian Pear in the blend.

|                  |       |              |      |
|------------------|-------|--------------|------|
| Empire           | 18.2% | Honey Crisp  | 4.3% |
| Idared           | 10.8% | Macun        | 4.2% |
| McIntosh         | 9.8%  | Jonamac      | 2.3% |
| Misc Apples      | 9.5%  | Granny Smith | 2.0% |
| Dandee Red       | 7.1%  | Asian Pear   | 1.5% |
| Red Delicious    | 6.9%  | Pink Lady    | 1.1% |
| Golden Delicious | 6.7%  | Fiji         | 1.1% |
| Gala             | 5.2%  |              |      |
| Cortland         | 4.7%  |              |      |
| Mutsu            | 4.6%  |              |      |

#### WHY THIS CIDER?

Wölffer No. 139 Dry White Cider combines many different varieties of apples and a small quantity of Asian Pear. This combination of different flavors, textures and aromas provides depth and interest to this elegant, vibrant, balanced and fruit-driven cider. Bottled in 355 ml glass with screwcap closures, our cider is an easy choice for casual picnics. Yet it also has the grace and sophistication for summer garden soirees. It celebrates the bohemian spirit alive in all of us.

#### WINEMAKER'S NOTES

Clear, light, shiny, pale yellow in color. Amazing, pure ripe fruit of fine apple aromas, backed by lovely creamy yeast notes, fill the glass. The mouth-feel is refreshing with a fine CO2 mousse, ripe apple and a hint of pear. This cider is beautifully balanced with complex fruit and great structure. There is great playfulness between the fruitiness, the vibrant acidity and the fine tannins. Perfect Balance! The finish is classic with pure, clean cider characters that linger on for quite some time.

#### TECHNICAL DATA

All the fruit for our white cider was grown in 2017 at the Halsey apple orchard in Bridgehampton and were 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 Jose 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 contribute a distinct character to the blend. Asian Pear was included to give our white cider additional soft and subtle complexity. The fruit was pressed in 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 starting mid-December into 355ml screw cap bottles and 295ml cans.

#### ANALYSIS

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

#### SERVING SUGGESTIONS

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
[WWW.WOLFFER.COM](http://WWW.WOLFFER.COM), @WOLFFERWINE



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Best served chilled, Wölffer No. 139 Dry White Cider is easy to drink on its own. It also 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 our white cider with grilled meat (especially pork), seafood or vegetables, too.

**SUGGESTED RETAIL PRICE**

\$16 (for 4 pack)