



WÖLFFER ESTATE  
VINEYARD

WÖLFFER No. 139 GRÜNER CIDER  
A WÖLFFER ESTATE SELECTION

**REGION & FRUIT SELECTION**

Wölffer No. 139 Grüner Cider is made exclusively from New York State dessert apples grown by the DeFisher Farm in Williamson, NY. Winemaker and Partner Roman Roth meticulously sources the varieties listed by percentage below for their crisp, sweet and aromatic flavor profile.

Autumn Crisp	50%
Jonamac	40%
Gold Rush	10%

**WHY THIS CIDER?**

Wölffer No. 139 Grüner Cider was inspired by a vibrant and fruit driven Framboise Lambic.

We focused on Apple varieties with great acidity and picked them on the early side of ripening. In Germany, there is a saying “Sour makes you happy” so we created this vibrant, crisp, fresh cider to stimulate your pallet and to be a great cleanser to any food.

**WINEMAKER’S NOTES**

Shiny light yellow in color. Beautiful dried mint with fresh fermentation aromas fill the glass. The mouth-feel is vibrant and totally refreshing. Clean, pure, fine fresh apple fruit is highlighted by crisp vivacious acidity – lighting up a firework of freshness and liveliness. The Cider is dry and will be a perfect companion to food. It has a nice balance with the fruit and a long finish. It will be a great palate cleanser.

**TECHNICAL DATA**

All the fruit for this Grüner cider was grown in 2019 at the DeFisher Farm, upstate NY. It was a great growing season for apples and we focused on crisp varieties and picked them on the early (fresh) side. 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 November 2019, and the juice was well-settled then carefully racked of any sediment. The clean juice was inoculated with the wine yeast Eperney 2 (a yeast from the region of Champagne) 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 bottled cold-sterile in January 2020. Only 1200 cases were bottled all in 355ml screw cap bottles.

**ANALYSIS**

Alc. by Volume	6.5%	Residual Sugar	8 g/L
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**SERVING SUGGESTIONS**

Best served chilled, Wölffer No. 139 Grüner Cider is a crisp and refreshing 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— it will be the perfect cleanser.

**SUGGESTED RETAIL PRICE**

\$16 (for 4 pack)