



No. 139 LoRo 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:

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

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.

With LoRo, we wanted to make a dry sophisticated low alcohol and low-calorie cider that one can sip on without feeling guilty, while remaining satisfying. thirst-quenching, fruit-driven and refined.

WINEMAKER'S NOTES

Bright, shiny light rose color. The aroma is fruit driven with nice fresh ripe apple notes. The mouth-feel is vibrant and wonderfully refreshing. Beautiful elegant light fruit is perfectly balanced by crisp acidity and an overall light body and dry finish, which is extremely thirst-quenching. There is an overall fun CO2 freshness to this pure and elegant, light sparkling Rosé making it the perfect low alcohol and low calories spritzer.

TECHNICAL DATA

All the Apples for our LoRo Rosé Cider were grown in 2019 at the DeFisher Orchard upstate New York and were all handpicked! 2019 was a fantastic growing season with dry warm sunny summer days and a dry sunny slightly cooler fall. 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 fruit driven character and subtle complexity to the blend. The fruit was pressed 2 months prior to bottling, 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 8 days. The hard cider was then chilled, followed by filtration for clarity. Before bottling we cut the cider with water to achieve the low alcohol and low calories and the elegant light balance of LoRo. The finished product was carbonated and bottled cold-sterile starting in June into 355ml screw cap bottles.

ANALYSIS

Alc. by Volume 3.4% Residual Sugar 10.5 g/L

SERVING SUGGESTIONS

Best served chilled, this crisp and light cider is very versatile and a perfect partner for lunches or picnics, or to just sip on at the beach or by the pool...or in the subway. It is the perfect refreshing sophisticated boost in between!

SUGGESTED RETAIL PRICE

\$14 (for 4 pack)