



No. 139 DRY ROSÉ CIDER

A WÖLFFER ESTATE NO. 139 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, selected 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 mouthfeel is amazing filled with ripe fruit and refreshing fine CO₂ mousse. There is great structure and complexity, 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 Dry Rosé Cider were grown in New York State and were all handpicked! The conditions are 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 by pressing the fruit and the juice was well-settled then carefully racked of any sediment. The clean juice was inoculated with the wine yeast Epernay 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 into 355ml screw cap bottles, 295ml cans and 19.5 Liter kegs.

ANALYSIS

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

\$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. For this 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.