



WÖLFFER ESTATE
VINEYARD

No. 139 PEACH CIDER

A WÖLFFER ESTATE NO. 139 SELECTION

REGION & FRUIT SELECTION

Wölffer No. 139 Peach Cider is made from handpicked apples grown by DeFisher Fruit Farms in Rochester New York, and sustainably grown peaches by Langer Farms in the San Joaquin Valley, California. The proprietary blend of New York State apples that make the Wölffer No. 139 Dry Ciders is carefully selected following seasonal availability and exclusively picked by hand to ensure we always have fresh and pristine juice. These include some of the most worldwide celebrated apple varieties, such as: McIntosh, Empire, Idared, Red Delicious, Golden Delicious, Gala, Mutsu, Honey Crisp, Granny Smith.

We intentionally chose peach juice concentrate instead of fresh fruit to reduce shipping with refrigerated trucks, thus greatly mitigating our carbon footprint while preserving quality with the insurance of juice from sustainably grown peaches.

WINEMAKER'S NOTES

The peach cider has a brilliant straw color. There are inviting aromas of pure peach and a sweet apple pie undertone. The mouthfeel is refreshing and rich, each sip leaving you curious for another. This cider is a delightful balance and playful, with sweet peach and crisp apple, offering a truly one-of-a-kind flavor combination.

TECHNICAL DATA

All the apples for our ciders are grown in New York State, by dedicated farmers whom we deal with directly, in long standing relationships, ensuring the best quality of fruit season after season. The vast majority are grown in the greater Rochester area, nested between Lake Ontario and The Finger Lakes region, Here the conditions are most favorable for an abundant and healthy apple crop. When the time is right, the apples are handpicked and crushed into a mix of pulp and juice. We then separate the pulp from the juice and proceed to inoculate the clean juice with Champagne wine yeast, known as Epernay II. The alcoholic fermentation is then carried out at a cool 59° F to ensure all the great qualities of the handpicked fruit are preserved. Once the alcoholic fermentation is complete, the newly created hard cider is transferred and chilled to rest and settled for at least 10 days in tank before peach juice concentrate is added and No. 139 Peach Cider is born! The finished product is filtered, carbonated, and bottled.

ANALYSIS

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

SERVING SUGGESTIONS

Best served chilled, this 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 & chicken), seafood or vegetables, too. Enjoy it with some vodka and a mint leaf for a refreshing summer spritzer, or on its own!

SUGGESTED RETAIL PRICE

\$16 (for 4 pack)

WHY THIS CIDER?

Wölffer No. 139 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 our New York State proprietary apple blend and a splash of sustainably grown peach juice concentrate to create our first ever peach cider. A fruit driven, refreshing, naturally gluten free, low calorie and elegant addition to our lineup.