



WÖLFFER ESTATE
VINEYARD

No. 139 OISHII CIDER

A WÖLFFER ESTATE NO.139 CIDER SELECTION

REGION

Wölffer No. 139 Oishii Cider - is made exclusively from apples grown in New York State. The delicious apples in this very special cider are grown by the Halsey Family in Bridgehampton. Winemaker and Partner, Roman Roth, has created this unique new concept.

FRUIT SELECTION

22% Idared
20% Granny Smith
15% Gold Rush
12% Pink Lady
11% Braeburn
10% Mutsu
10% Jonagold

WINEMAKER'S NOTES

Our Oishii cider is clear with a light yellow and slight green hue. The aroma is full of floral notes, fresh apples, and a hint of pineapple and fine nutty characters. The mouth-feel is clean, elegant and smooth with nice fruity notes and a classic richness from the start to the long creamy sophisticated finish. The Oishii Cider is enlivened by a lovely touch of soft acidity and a dash of astringency that is making it very savory.

TECHNICAL DATA

All the apples for this traditional cider are from the 2021 growing season and handpicked from the beautiful Halsey Farm in Bridgehampton, New York! 2021 was a perfect year to grow apples, a warm year with plenty of rain followed by a mild fall. The conditions were ideal 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 balance and subtle complexity in the blend. The fruit was press on April 8th, 2022, and the juice was well-settled then carefully racked of any sediment. The clean juice was moved and prepared for fermentation with our specially created, well-guarded proprietary method. Using the house Ginjo Style Sake Yeast from *Brooklyn Kura* was a key element for the success of this new creation. The fermentation took a lot of patience and lasted almost 3 months. Our Oishii Cider was filtered and bottled in September of 2022 and only 1,106 cases were made.

ANALYSIS

Alc. by Volume	13%	Residual Sugar	11 g/L	pH 3.59
Total Acidity	3.3 gr/Ltr			

SERVING SUGGESTIONS

Served chilled, it is beautiful for sipping on its own or try it in your favorite cocktail like a negroni or to smooth out your martini. It will be perfect with Sashimi of course, as well as tonkotsu ramen. Outside of tradition Japanese dishes, spicy Latin dishes and or even hard cheese would be a great pairing! Oishii cider will give great balance to your meal and is a classy addition to any dinner or party.

SUGGESTED RETAIL PRICE

\$11.00 for 375ml bottle

WHY THIS WINE?

Inspired on a trip to Japan after visiting several sake breweries, Roman Roth, winemaker and partner behind our No. 139 Ciders, has combined our delicious, which is what "Oishii" translates to in Japanese, handpicked apple juice with a Ginjo Style Sake Yeast from local New York Sake house *Brooklyn Kura*. The result of this slow and cold fermentation captures the essence of Japanese Sake and our modern vibrant cider. The goal was to make a versatile, elegant yet powerful cider like no other. Simply delicious.