



WÖLFFER ESTATE  
VINEYARD

## NO. 139 RED CIDER

### A WÖLFFER ESTATE LIFESTYLE SELECTION

#### REGION & FRUIT SELECTION

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

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

#### WHY THIS CIDER?

Wölffer's Red cider is a vibrant, food friendly cider that combines the rich fruit aromas of a red wine and the crispness of Wölffer's Rosé and White ciders. This is a perfect beverage for bridging all tastes and seasons. We crafted this unique Red Cider to round out our No. 139 portfolio and to encourage new occasions for drinking casual and approachable Reds.

#### WINEMAKER'S NOTES

Red Cherry in color – similar to a red Lambrusco. The aroma is pure with fresh ripe red currants and has a refreshing hint of lemons. The Cider is elegant and vibrant with playful acidity and has beautiful balance between the fine tannins and the elegant sweet fruit. The underlying delicate cider notes are providing the perfect structure from start to end. The finish is long and fruit driven with nice acidity to keep it lively and fresh.

#### TECHNICAL DATA

All the apples for our Red cider were grown and hand-picked in 2017 at the DeFisher Orchard in upstate New York. 2017 had a cool, wet spring, followed by a moderate-temperature Summer and finished with a warm and gorgeous Autumn that was only disturbed by a couple of light rains. Fortunately, Hurricane José missed us! It was 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 contribute a distinct character and subtle complexity to the blend. We started to press the fruit mid-November 2017 and the juice was well-settled and 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 7 days. The hard cider was then chilled followed by filtration for clarity. The beautiful Red color was achieved by adding a small amount of grape skin extract, whose tannins provide the perfect balance to the elegant sweetness. The aroma was amplified by a tinny addition of black current flavor. The finished product was carbonated and bottled cold-sterile in August 2018. Bottling into 355ml screw cap bottles.

#### ANALYSIS

Alc. by Volume                      6.9%      Residual Sugar                      24 g/L

#### SERVING SUGGESTIONS

Best served chilled, this slightly effervescent Red cider makes a beautiful companion to a wide variety of party and picnic foods—hors d'oeuvres, salads and cheeses, as well as fruit pies and tarts. It will also shine when paired with Mexican or Asian dishes. Or just enjoy it on its own!

#### SUGGESTED RETAIL PRICE

\$16 (for 4 pack)

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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