



WÖLFFER ESTATE
VINEYARD

No. 139 LoRo Rosé Cider

A WÖLFFER ESTATE NO.139 CIDER 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:

Ida Red 50%
Jonagold 20%
Crispin (Mutsu) 10%
Greening 10%
Golden Delicious 10%

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 Cider, making it the perfect low-alcohol and low-calorie spritzer.

TECHNICAL DATA

All the apples for our Rosé Cider were grown in 2019 at the DeFisher Orchard in 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, 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)

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.

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WWW.WOLFFER.COM, @WOLFFERWINE



WINE SPRITZER

Mimosa

Our wine spritzers are a mix of Three Brothers wine with natural fruit flavors then carbonated and canned. They are between 3% and 5% percent residual sugar (semi-dry to semi-sweet.) Refreshing and easy to drink, our wine spritzers are best served chilled. Each can is 5% alcohol by volume. All flavors sold in 4 packs of 375ml cans.



Ingredients: Estate grown and produced Gruner Veltliner (wine), natural flavorings.

Three Brothers Wineries and Estates | War Horse Brewing Company
623 Lerch Road Geneva, NY 14456
www.3brotherswinery.com





WÖLFFER ESTATE
VINEYARD

PETIT ROSÉ VERJUS SPRITZER 2018 A WÖLFFER ESTATE LIFESTYLE SELECTION

REGION

Appellation: Long Island, NY. Produced and bottled in Sagaponack, NY.

Our vineyard encompasses 55 acres of sustainably farmed vines that are meticulously cared for by Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano. Our unique combination of Bridgehampton loam soil and breezes from the Atlantic Ocean, located 2.6 miles from the estate, provide Bordeaux-like conditions perfect for achieving the balance of ripeness and acidity that has come to define Wölffer's signature style: food-friendly, elegant wines reflective of Long Island's distinct terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPE VARIETIES

100% Pinot Menuier grown on the North Fork of Long Island.

WINEMAKER'S NOTES

This playful wine is a bright salmon rosé color with a shiny new copper hue. The fruit is pure with fresh pear and sweet peach as well as apple and hints of lemon. The mouth-feel is vibrant and light with nice balance between the fruit, natural sugar and bright acidity and a refreshing CO2 mousse.

TECHNICAL DATA

Hand-picked on September 4th to the 6th 2018. The unripe grapes were immediately pressed and the juice was chilled to 34°F for 4 days. In this time, the juice was cold stabilized and cold sterile filtered. After careful tasting trials we determined the perfect amount of water to add in order to make this a balanced Spritzer. The juice was brought to East Coast Crush, because they have a special pressure tanks and pressure bottling line, was sparged with CO2 and bottled mid-September resulting in 3,500 cases of 355ml bottles.

SERVING SUGGESTIONS

This is the perfect choice of beverage for anybody who does not want to drink alcohol. Serve chilled casually with any meal, or in a flute for an elegant toast! Also a great cooking companion. Incorporate into elegant and vibrant sauces, or salad dressings. The gentleness of this Verjus will not overpower even the finest wine. Wonderful and refreshing to drink as a spritzer or try it as the main ingredient for a Margarita or other cocktail.

SUGGESTED RETAIL PRICE

\$4.50/bottle

WHY THIS ROSÉ VERJUS?

Our maritime climate is perfect to make a delicious non-alcoholic Verjus. With this Petit Rosé we want to highlight the drinkability of this fresh and versatile unfermented grape juice. Due its beautiful balance it is also very food-friendly!

SESSION RED

FINGER LAKES, NEW YORK STATE



NEW RELEASE Sessionable without sacrificing flavor, our new Session range features wines that are 7 - 10% alcohol - perfect for pairing with warm weather, spicy foods, and extended drinking sessions. Our Session Red is a blend of hybrids and vinifera that are well suited to the cool climate of the Finger Lakes, picked early for lower alcohol while still achieving ripe flavors, spice and texture.

The base of the blend is Geneva Red Orange Rosé, aka Geneva Red free-run juice, fermented with Pinot Gris and Riesling skins, with 8% each of Cabernet Franc, Merlot, Blaufrankish, Regent and Petite Pearl in the final blend. All fermented wild, some carbonic maceration, and aged in older oak. The resulting wine has high-toned floral aromas, juicy raspberry characters, savory pepper and chalky tannins.



VARIETY : Various

VINTAGE : 2019

REGION : Finger Lakes

VINEYARD : Various

CASES PROD. : 222

OAk : Old French & Hungarian / 10 mos.

ABV : 10%

RES. SUGAR : 0 g/L

TA : 6.3 g/L

DRINK : Now 'til 2026