



WÖLFFER ESTATE
VINEYARD

NO. 139 BOTANICAL CIDER - INFUSED BY MAB & STOKE A WÖLFFER ESTATE NO.139 CIDER SELECTION

REGION & FRUIT SELECTION

Wölffer No. 139 Botanical Dry Cider – infused by Mab & Stoke 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	50.0%
Mutsu (Crispin)	10.0%
Greening	10.0%
Jonagold	10.0%
Golden Delicious	10.0%

WINEMAKER'S NOTES

Hazy rose in color with a slight orange hue and earth tones. The aroma is beautifully fresh and spicy with Ginger and Lemon sent. The mouth-feel is vibrant with a refreshing effervescent mousse and has lovely texture from the Botanicals. There is a wonderful playfulness between the elegant pure fermented apple notes, the fresh herb bitterness, and the crisp acidity. It is a perfect balance that gives this cider a unique and thirst-quenching character. The finish is long and pleasing with fresh flavors, a slight creaminess and a lovely tannic structure like Kombucha Tea.

TECHNICAL DATA

All the apples for our Botanical Cider are from the 2019 growing season and are coming from the beautiful DeFisher Orchard in upstate New York and are all carefully handpicked! 2019 was a perfect dry, warm year after a wet spring, followed by a mild, dry fall that saw only a couple of rains. 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 distinct character and subtle complexity to the blend. The fruit was pressed in June 2020, and the juice 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 9 days. The hard cider was then chilled, followed by filtration for clarity. After month of taste tests with botanicals suggested and provided by Mab & Stoke, we settled on a delicate recipe. The additions were made to the white cider and the finished product was carbonated and bottled cold-sterile on XX.XX.2020 into 355ml screw cap bottles.

ANALYSIS

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

SERVING SUGGESTIONS

Served chilled over ice and garnished with a wedge of orange or fresh fruit. This is a sublime sip for any time of year. Enjoy on its own or with small dishes while winding down for a relaxing evening in.

SUGGESTED RETAIL PRICE

\$16 (for 4 pack)

WHY THIS CIDER?

Wölffer No. 139 Botanical Dry Cider - infused by Mab & Stoke is a collaboration on the expertise of the fine wine and cider making team of Wölffer Estate in perfect balance with Mab & Stokes deep knowledge of herbalism. Our aim was to create a herb and root infused cider that in style revolutionizes the way we drink. The cider is herbaceous with our use of Ginger, Lemon Balm, Elderberry, Pomegranate, Dandelion root, Acacia Gum and Turmeric. This unique harmony of herbs and fruit creates the perfect complement of earthy yet smooth taste. "In Perfect Balance with Nature."

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
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