



No. 139 CRANBERRY SPICED CIDER

A WÖLFFER ESTATE NO. 139 SELECTION

REGION & FRUIT SELECTION

Wölffer No. 139 Cranberry Spiced Cider is made from handpicked apples grown by DeFisher Fruit Farms and Lagoner Farms in Williamson New York. The proprietary blend of New York State apples that make the Wölffer No. 139 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.

WINEMAKER'S NOTES

The Cranberry Spiced Cider has a deep ruby red color with an elegant violet hue. The nose is comforting and inviting with bright aromas of cinnamon and clove spices fused to lush cranberries and a vibrant orange zest undertone. The sip is the natural continuation to the nose, here the flavors combine to create a spicy weave of warmth and tang, each sip leaving you curious for another.

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, nestled 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 the correct proportions of the finest Natural Flavors are added and No. 139 Cranberry Spiced Cider is born! The finished product is filtered, carbonated, and bottled.

ANALYSIS

Alc. by Volume	6.9%	Residual Sugar	28 g/L
----------------	------	----------------	--------

SERVING SUGGESTIONS

Best served just slightly chilled, think 66°F. This effervescent cider makes an able companion to a wide variety of party and homey foods such as meatloaf, roast chicken with root vegetables, lasagna, as well as desserts such as fruit pies and tarts. For any moment worth savoring, Cranberry Spiced Cider is your perfect pour of comfort and joy. Cheers!

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. For this special cider, Roman Roth drew inspiration from his memories of German winters sipping Glühwein and from the American classic mulled cider, crafting a version that is balanced, elegant, and refreshingly unique.