



WÖLFFER ESTATE
VINEYARD

WÖLFFER NO. 139 DRY CIDER COCKTAILS

The talented sommeliers and mixologists we work with often create inventive cocktails with our ciders. Here, we share some of the delicious sips they have created. Feel free to try at home!

The Sagaponack

Developed by The Crow's Nest, Montauk

1/2 ounce lemon juice
1/2 ounce Lillet Blanc
1 ounce Lairds Applejack
Wölffer No. 139 Dry White Cider to fill
Sliced cucumber to garnish

Mix first three ingredients and pour over or shake with ice. Top with delicious white cider, garnish with a slice of cucumber and serve cold.

Scorpio Rising Punch

Developed by Astor Center, NYC

.25 simple syrup
.5 oz fresh lemon juice
.5 Carpano Bianco vermouth
Wölffer No. 139 Dry Rosé Cider
Fresh lemon

Stir, serve in a flute or rocks glass. Top with Wölffer No. 139 Dry Rosé Cider, garnish with lemon wheels.

Rum & Cider Cocktails

Developed by Sag Harbor Rum

Hot Stuff

Muddled ginger
1 part Sag Harbor Rum
2 parts Wölffer No. 139 Dry White Cider
Splash of simple syrup
Fresh orange

Mix and heat ingredients (do not boil), garnish with wedge of fresh orange.

Cool Sailor

Muddled Mint
1 part Sag Harbor Rum
2 parts Wölffer No. 139 Dry Rosé Cider
Splash of cranberry juice
Fresh orange

Mix and serve over ice, garnish with wedge of fresh orange.

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A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS

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Smoky Rose

Developed, named and served by ABC Cocina, NYC

1 oz Illegal Reposado Mezcal

1 oz Vermut (Spanish vermouth from Buil and Gine)

1/2 oz Campari

1/2 oz Aperol

1/2 oz Wölffer No. 139 Dry Rosé Cider

Combine all ingredients over ice and gently stir. Garnish with an orange twist. Enjoy and please repeat.

The Hugo

A traditional German cider cocktail by Roman Roth

1 glass cubed ice

1 jigger elderberry syrup

Wölffer No. 139 White Cider to fill

Fresh mint

Combine all ingredients, stir, garnish with fresh mint leaf and enjoy!