



WÖLFFER ESTATE
VINEYARD

FOR IMMEDIATE RELEASE

WÖLFFER ESTATE VINEYARD RELEASES SECOND VINTAGE OF WÖLFFER NO. 139 DRY CIDERS

New Distributor, Union Beer, Expands Distribution

Sagaponack, NY – June 11, 2014 – Wölffer Estate Vineyard, a sustainable vineyard in the heart of the Hamptons, announces the much-anticipated release of the second vintage of its Wölffer No. 139 Dry White and Rosé Ciders. These playful, refreshing hard ciders come in 355ml bottles with screwcap closures, perfect for the beach. Their lively acidity and fresh flavor make them able companions for picnics and outdoor grilling throughout the summer and into the fall.

“We are exceptionally proud of the market’s reception to our ciders,” says Winemaker/Partner Roman Roth. “We strive to make quality products that reflect the care with which they were grown and the nature of the place they’re from. Sourced from New York’s most meticulous growers and made from fresh-pressed apples with no artificial additives, our ciders have a purity and elegance that is undeniably New York.”

In their first bottling in 2013, Wölffer No. 139 Dry Ciders sold out quickly. For this second vintage, the winery increased production slightly, to 4,822 cases (24 bottles/case) total, careful to stay true to the products’ local essence, suggested by their name—Wölffer’s Hamptons street address.

Approximately one-third of the apples comprising Wölffer 139 Dry White and Rosé Ciders hail from the Halsey family’s Whitecap Farm in Bridgehampton, N.Y., 3.6 miles from Wölffer Estate. Working closely with the Halseys, Roman Roth selectively sourced apples from New York orchards whose growing practices and fruit quality are on par with Whitecap Farm’s. The breakdown of varieties is as follows:

Braeburn	46.3%	Jonagold	8.5%	Mutsu	2%
Fortune	18.4%	Fuji	5.5%	Empire	2%
McIntosh	12%	Golden Delicious	4%	Cameo	1.3%



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What distinguishes the ciders from one another is a small addition of extract from red grape skins to make the Rosé Cider. It has a pale pink hue and its taste recalls Wölffer's iconic Rosé wine, with hints of fresh berries. Wölffer No. 139 Dry White Cider is pale yellow and has subtle citrus notes. In both, classic hard cider characteristics—crisp, tart acidity; a refreshing CO₂ mousse; bright fruit and a hint of sweetness—balance beautifully.

Wölffer No. 139 Dry White and Rosé Ciders (\$16/four-pack) are available for sale at Wölffer Estate Vineyard, both in the tasting room and on its website, wolffer.com.

In addition, Wölffer Estate Vineyard has contracted with Brooklyn-based Union Beer Distributors to distribute these popular ciders more broadly in the New York Metro area. Look for Wölffer No. 139 Dry Ciders at fine wine shops and restaurants throughout New York and Sweden.

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ABOUT WÖLFFER ESTATE VINEYARD

Wölffer Estate Vineyard encompasses 55 acres of sustainably farmed vines. The unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island *terroir*.

MEDIA CONTACTS

For cider-related inquiries

WÖLFFER ESTATE VINEYARD

Donnell Brown

dbrown@wolffer.com

631.537.5106, ext. 31

For general inquiries

BRANDSTYLE COMMUNICATIONS

Victoria Hood

Victoria@brandstylecommunications.com

212.794.0060