

ESTABLISHED 1876



REAWAKENED 2015

WOLLERSHEIM

DISTILLERY

FAMILY CRAFTED SPIRITS

Distiller's notes

DANCEHALL ABSINTHE BLANCHE

A contemporary absinthe balancing the "Holy Trinity" of anise, wormwood and fennel with the delicate floral notes of Wisconsin grown botanicals.

STORY: In the early 1900s, when bon vivants were sipping absinthe drinks in the crowded cabarets of Paris, local families were gathering here. First to clean their grain in the threshing machine, then to celebrate the fruits of their labor with music and dancing in the dancehall of our property's historic press house.

DISTILLED FROM: Wheat mash

BOTANICALS: Wormwood, Anise, Fennel, Lemongrass, Lavender, Angelica, Coriander

DISTILLATION METHOD: Wheat mash is distilled to be base spirit which is then macerated with the botanicals overnight before redistilling

SERVING: Serve traditionally with ice water or use in cocktails.

ALCOHOL: 54% alcohol by volume (108 proof)

AWARDS:

Silver - 2016 Washington Cup American Spirits Competition, Kansas City, MO

Bronze - 2016 American Craft Spirits Competition, Louisville, KY



WINEMAKER PHILIPPE COQUARD AND SON-IN-LAW TOM LENERZ BRING A WINEMAKING APPROACH TO THE SPIRITS WITH ATTENTION TO TERROIR, SLOW FERMENTATIONS AND QUALITY OF WOODS SOURCED FOR BARREL AGING, RESULTING IN THIS FINE SPIRIT.

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