



WOLLERSHEIM WINERY™

Winemaker's notes

We take pride in producing all Wollersheim wines at our winery in Prairie du Sac, Wisconsin.

Ice Wine

Lake Wisconsin Viticultural Area

Ice wine is a traditional dessert wine, and our Wisconsin winters give us the perfect conditions to make a genuine Ice Wine. The grapes are hand-picked at the winery vineyards in mid-December when the grapes are completely frozen and temperatures are between 10 – 12 °F. This allows the water in the grapes to freeze while the sugars don't, so the highly ripened grapes are between 33 - 36 degrees brix (a measurement of sugar) when they are harvested. The frozen grapes ferment slowly to produce an intensely sweet and concentrated wine that is like liquid honey.

Grape: 100% St. Pepin, estate-grown and harvested frozen, by hand

Production Method: Grapes pressed frozen; long, slow, cool fermentation

Sweetness: Sweet

Alcohol: 11-12%

Serving Temperature: Chilled

Aging Potential: 15 years and beyond

Serve with: Cheesecake, pecans, extra special desserts

History: Started making Ice Wine in 2004

Awards

Ice Wine

Gold – 2022 San Francisco International Wine Competition, San Francisco, CA
For complete list of current awards, visit wollersheim.com.



WOLLERSHEIM.COM

PRAIRIE DU SAC, WISCONSIN