



WOLLERSHEIM WINERY™

Winemaker's notes

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

Port

Port Wine

Our Sweet Port is made from Maréchal Foch grapes and grape brandy. The brandy is added to stop the fermentation, which leaves the natural sweetness of the grapes. Aged in older American oak barrels for thirteen months. This is a smooth sipping wine to be enjoyed with loved ones and friends.

Grape: 100% Maréchal Foch, custom grown in New York

Production Method: Traditional Port, short fermentation on the skin, fermentation stopped by adding grape brandy

Aging: 13 months in older American oak barrels

Sweetness: Sweet

Alcohol: 20%

Serving Temperature: Cool room temperature

Aging Potential: Up to 20 years

Serve with: Desserts, blue cheese, chocolate

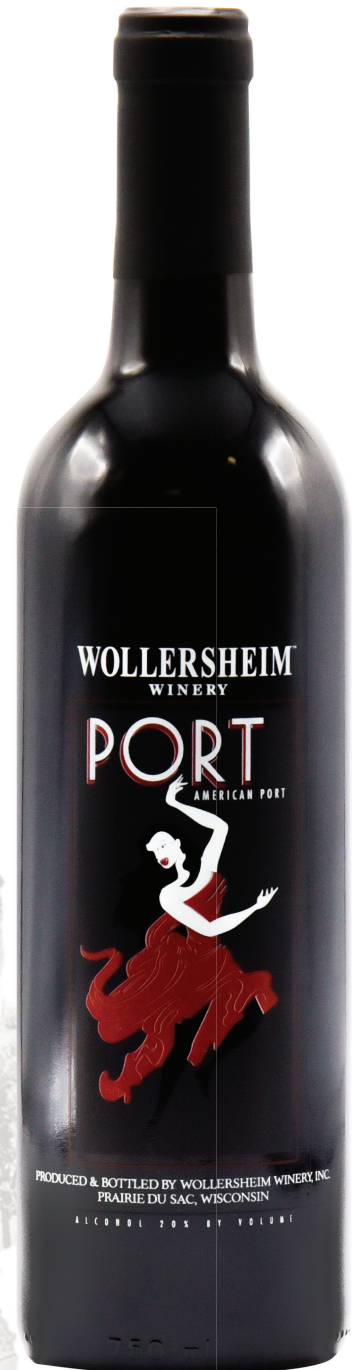
History: Started making Port in 2001

Port

Silver – San Francisco International Wine Competition 2022, *San Francisco, CA*

Silver [86 Points] – Tastings World Wine Championships 2017, *Chicago, IL*

For complete list of current awards, visit wollersheim.com.



WOLLERSHEIM.COM

PRAIRIE DU SAC, WISCONSIN