

WOLLERSHEIM WINERY NEWSLETTER



January 2010



WINERY & TOUR INFORMATION

WINE OPEN DAILY:

10:00 am - 5:00 pm
7 days a week, year-round
(Except 4 holidays)

WINEY OFFICE:

Office Hours: M-F (8 - 5pm)
Orders can be phoned or faxed.

TOUR INFORMATION:

- ♦ Guided winery tours run daily, year-round at 10:15, 11:15, 12:15, 1:15, 2:15, 3:15, and 4:15 pm.
- ♦ Regular tours are not offered during our events.
- ♦ Tours are approximately one hour and conclude with a wine tasting.
- ♦ Tour fees are \$3.50 for adults. Children 11 & under are free.
- ♦ Wine tastings are also given any time during the day and there is no charge to taste.

CONTACT US:

800-VIP-WINE (847-9463)
(608) 643-6515
FAX: (608) 643-8149
info@wollersheim.com

Port Release Celebration Saturday, January 30 ❖ 10-4pm

Come in from the cold and join us at the winery on Saturday, January 30 for our Port Release Celebration.

Winery Tours & Tasting



Learn how our Port is made as you meander behind the scenes in our modern fermentation facilities and historic stone wine cellars where the Port ages in barrels. Along the way, enjoy a taste of the Port and some of our other wines, plus view Winemaker Philippe's custom-painted Port Harley motorcycle. This self-guided tour is complimentary and is in lieu of our usual guided tour.

Wine & Food

Our Port wine and other Wollersheim wines are available by the glass. Light food that complements the Port is also available to purchase. A Port plate combination has flavorful Wisconsin-made cheeses and chocolate truffles, freshly baked bread, and nuts.

Live Music

Warm up with live jazz instrumentation played upstairs in the winery.

Winemaker Talks

At various times Saturday, Winemaker Philippe will share remarks on our Port and the Tawny Port 2005. A chance to hear from him plus ask questions.



Parking

Parking is available in one of our four main parking areas to the left of the entrance drive. As these spaces fill, additional parking can be found on the right. Kehl Road can be used to access the limited handicapped parking spots above, or as a handicap drop-off.

Wine Pick-up

For your convenience, our Pick-up Building will be open for retrieving full case purchases of wine.


Other Event Highlights

A life-size Port Lady cutout will be on display, so be sure to bring your camera for this and other photo opportunities. ❖

A jazzy break from winter!




"We take pride in producing (fermenting the grapes into wine) all Wollersheim wines at our winery in Prairie du Sac, Wisconsin."




Domaine Reserve 2008
Estate-grown, robust, full-bodied red from our steepest slopes. Traditional fermentation brings out spice & berry flavors; barrel aging enhances depth & finesse.
\$20.00 • 19.75 • 19.50



Domaine du Sac 2008
Estate-grown, medium-bodied dry red, our Beaujolais-like wine, with overtones of raspberries & dark cherries.
\$12.00 • 11.75 • 11.50



Chardonnay 2008
Rich and classy dry white with aromas of basil, vanilla and spice. The finish is creamy with highlights of French oak. An outstanding Chardonnay!
\$14.00 • 13.75 • 13.50




Pinot Noir 2008
A grand, elegant dry red with aromas of bay leaves, eucalyptus, and black currants. Aged 11 months in French oak for a long smooth finish.
\$15.00 • 14.75 • 14.50




Sangiovese 2007
Medium-bodied dry red with deep, rich, luscious flavors of black cherry. Aged in stainless steel to retain its youth and fruit. Enjoyable with grilled food.
\$13.00 • 12.75 • 12.50



Prairie Sunburst Red 2009
Wisconsin-grown, a new style of Prairie Red wine. Unoaked, soft, dry red bursting with fruit flavors reminiscent of raspberries.
Available 1/11/2010
\$9.00 • 8.75 • 8.50



Eagle White 2009 (Seasonal)
Estate-grown white in an off-dry style made from St Pepin and LaCrosse grapes. Perfect with eagles' favorite food of fish.
\$9.00 • 8.75 • 8.50



Dry Riesling
Gentle, nearly-dry white with intense dried fruit flavors of mango and pineapple. Received high honor of "Chairman's Award" at wine competition in Riverside, CA.
\$9.00 • 8.75 • 8.50



Prairie Fumé 2008
Crisp, fresh, semi-dry white bursting with citrus & tropical fruit highlights. Multiple Double Gold, Gold and "Best of..." winner in international wine competitions.
\$9.00 • 8.75 • 8.50



Prairie Blush 2008
Estate-grown, bright fresh blush with flavors of pink grapefruit & red currant. Foch grape selection provides beautiful color. Awarded Platinum & "Best of Class" in CA.
\$9.00 • 8.75 • 8.50




White Riesling
Semi-sweet fragrant white with a well-balanced palate of aromas reminiscent of honeyed pears, figs and apricots. Named "Best Riesling \$10 & Under".
\$9.00 • 8.75 • 8.50




Blushing Rose
Semi-sweet beautiful soft pink blush with juicy fruits reminiscent of mango, kiwi and a hint of pineapple.
\$6.50 • 6.25 • 6.00



River Gold
Delicate and sweet white with a hint of sweet pears and mangos. A sweet finish with tangy acidity.
\$8.00 • 7.75 • 7.50



Port 2008 Available 1/30/2010
The ultimate relaxing and sipping wine made from Foch grapes in the traditional Port style of a sweet wine fortified with grape brandy.
\$20.00 • 19.75 • 19.50



Ice Wine 2008
Estate-grown harvested from frozen grapes, very fine & concentrated flavors in 375 ml bottles. Serve this sweet wine icy cold for special occasions.
\$47.00



Alcohol Free Champagne
Delicious bubbly treat of pure white grape juice, no sugar added. Very fresh and grapey. A great treat for families!
\$4.50 • 4.25 • 4.00



Little Brother Bonarda 2008
Medium-bodied dry red with notes of almond on the finish. Made from the Bonarda grape by Philippe's little brother, Jean-Francois in Italy.
\$12.00 • 11.75 • 11.50



Beaujolais Uncle Jean 2008
Medium-bodied dry red with fruit reminiscent of cherries and violets. Direct from Philippe's uncle's winery in Beaujolais, France.
\$9.00 • 8.75 • 8.50

Caseclub Membership

Purchasing your first case (12 bottles) of wine makes you eligible to become a member of our Caseclub. Once a member, you'll receive a gift or \$10 discount for each future case purchase made within a year of the last case purchase.

UPCOMING WINE RELEASES

- ◆ **Tawny Port 2005**
Released: January 30, 2010
Price: \$43.00
Limit: 1 bottle per household



Packing & Shipping:

Wines are available at the winery or can be shipped to you by UPS or Speedee Delivery if you live in one of the following states. **Adult signature required at time of delivery.**

Ship to State	1-3 bottles	4-6 bottles	7-12 bottles
WI, IA, IL	\$17.00	\$20.00	\$27.00
MN	\$18.00	\$23.00	\$29.00
CO, DC, MO, NM	\$19.00	\$26.00	\$34.00
CA, FL	\$21.00	\$29.00	\$42.00

Please note extreme weather can delay shipping.

Pricing:

If total number of bottles you order equals 1-5, use the first price listed; 6-11 the second; 12 and over, the third price. Wine types can be mixed for quantity prices. **Wine availability & prices subject to change.**

Signature Required for Delivery:

All shipping companies require a signature when delivering wine. This means someone of legal age must be at home when your wine is delivered. After 3 tries the order is subject to a second shipping charge. (Note: shipping charges are non-refundable.) We're also happy to ship to a business address if it's more convenient. Thank you!

WINE NEWS from Winemaker Philippe



One of the most exciting events of the year - our Port Release! What a nice way to break the winter blues. For some odd reason, we continue to run out of Port, and we all are missing the '07 (which sold out in early fall) and can't wait for the '08 to be released.

As you know and for those who might not remember, our Wollersheim Port is made the traditional way, the authentic way, the way it is done in Portugal, where Port wine or Porto originated. We harvest sweet ripe grapes, which are crushed and we start the fermentation. Once we reach a natural 5% of alcohol, we interrupt the fermentation with the addition of grape brandy, which kills the yeast. The grapes are then pressed and the sweet wine at 20% of alcohol goes into barrels to age for 13 months.

What is Tawny Port?

Tawny Port is a wood-aged port made in a small quantity and aged for a minimum of three years and usually five years. Tawny Port takes on an amber-brown or dark reddish-brown hue and is typically lighter and more delicate than a traditional Port. ♦

If a vintage is big and shows outstanding aging potential, we might decide to keep a few barrels longer, like 5 years and it becomes a Tawny Port. We are currently aging all our '09 Port in American oak barrels. It's a very good vintage, and we already plan to keep 5 barrels to be Tawny.

Speaking of Tawny... The Famous '05 is just AWESOME! But...it is so good that we want a lot of you to be able to enjoy some, so we're allowing only one bottle per household. It has a slightly different label design with the word "Tawny" written vertically on the side of the bottle. We had 3 barrels, and bottled 2 of them (about 600 bottles). The last barrel of '05 Tawny will age an additional 2 years to be released as a fundraiser for brain cancer research in the next few years.

So, come and enjoy... relax, get a Port plate with blue cheese, chocolate and some Port, share a few hours with friends, and listen to some great jazz. What a way to spend a cold winter day in Wisconsin!

In the Vineyard

A foot of snow and 7° F.... YES, we all were out there on December 15th to pick our unique crop of frozen grapes to become the Ice Wine. This growing season was challenging from the get go, all the way until the very end. After the regular harvest in late September, we got rain and cold, which didn't help the Ice grapes. We lost a few clusters to the weather, and we were anxiously waiting for the hard freeze and temps in the single digits (only in Wisconsin). In the 20's it is not cold enough. It appears that in a "dream world," 10° to 15° F would be just right. We ended up with 2900 lbs. of grapes and after 6 times of pressing (1 hour cycle each time) our total was 150 gallons of "nectar" juice at 34.5% brix.



We are so proud to be able to tell the world that, "Yes, we can do Ice Wine in Wisconsin! We might not be able to grow Pinot Noir, but California can't make Ice Wine so leave it up to us to do so."

We have another acre of land ready to be planted in Ice Wine grapes this spring at our Marx vineyard location, a mile down the road. In mid-February, we will start pruning and life on the vines starts again....



Prairie Sunburst Red is back!

This Wisconsin-grown, unoaked fruity red is now available and even better than last year's vintage. ♦

~Philippe

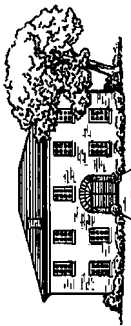
More Exciting News...

A **WHITE PORT** is coming next January! I won't say too much about it now, but will let the surprise and excitement grow or "age" a year. Muscat is the chosen grape, an extremely fruity, and aromatic grape. Unlike our red Port, we are aging the White Port in French oak barrels. A few have already tasted it and can't wait. Julie is working on the packaging, and it will be great. ♦



Julie & Philippe presented Peggy Lahti, Sauk Prairie Area Food Pantry with a \$1,000 check from the sales of Prairie Fumé 20th Anniversary ornaments.

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WINERY**

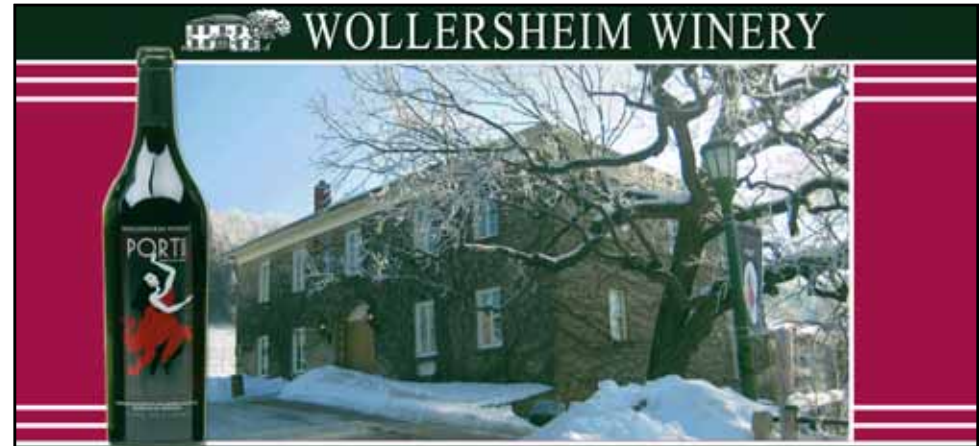
PO Box 87, 7876 Hwy 188

Prairie du Sac, WI 53578

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1-800-VIP-WINE (847-9463)

Return Service Requested



Winery Calendar of Events

Events for Caseclub Members:

- ❖ **2010 SPRING CASECLUB TASTINGS**
Friday, Saturday, & Sunday, April 30,
May 1, & 2, 2010 ♦ 10 am – 4 pm

Taste all our wines including a sneak preview of the Domaine Reserve 2009, available for Futures purchase at the Tasting only. Also exclusively at the Spring Tastings, our vineyards are open for members to take a self-guided walking tour.

Open to Caseclub members & their guests.

- ❖ **WINERY CASECLUB DINNER**

Friday or Saturday, May 21 or 22, 2010

Caseclub members are invited to join us for a catered dinner with special wines held in the winery Sugarloaf Room. Details and reservation info will be available in the April newsletter. *Caseclub members only.*

- ❖ **2010 FALL CASECLUB TASTINGS**

Friday, Saturday & Sunday, November 19,
20, & 21 and November 26 & 27, 2010
10 am – 4 pm

Taste all our wines including new releases in the fermentation room and wine cellars.

Open to Caseclub members & their guests.



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Events Open to Public:

- ❖ **PORT RELEASE CELEBRATION**

Saturday, January 30, 2010 ♦ 10 – 4pm

A break from Wisconsin's winter! Join us to celebrate the release of our Port 2008 and Tawny Port 2005. Sample the Port and other Wollersheim wines available for tasting and by the glass. Enjoy light food, live jazz and insights on Port from Winemaker Philippe.

- ❖ **WINERY OPEN HOUSE**

Saturday & Sunday, March 6 & 7 ♦ 10 – 4pm

Winemaker talks, grapevine pruning, and cooking with wine demonstrations given each day. Explore behind the scenes of our fermentation room, aging cellars, and more.

- ❖ **PRAIRIE FUMÉ PICNIC DAYS**

Friday, June 18 ♦ 3 – 7pm

Saturday, June 19 ♦ 11 – 4pm

Families of all ages are invited to picnic at the winery. Enjoy live music, wine tasting, and picnicking in a unique atmosphere.

- ❖ **RUBY NOUVEAU TASTING**

Saturday, November 20, 2010 ♦ 10 – 4pm

Taste the first release of the new harvest, Ruby Nouveau 2010 and other Wollersheim wines paired with Wisconsin cheeses.

- ❖ **A VINTAGE CHRISTMAS**

Saturday, November 27, 2010 ♦ 10 – 4pm

Experience old world charm as you prepare for Christmas. Taste wine, find unique gifts, plus Christmas carolers will set the mood.

Note: Regular winery tours are not offered during public events.

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