



WOLLERSHEIM WINERY

Prairie du Sac, Wisconsin

Eagle White

ESTATE-GROWN SEMI-DRY WHITE WINE

Estate-grown white in a nearly dry style, made from the Lacrosse and St. Pepin grape. A portion of the sales from each bottle goes to preserve local habitat for Bald Eagles. Enjoy with fish (eagles' favorite food), chicken and pasta salads.

❖ **Grape:** 40% St. Pepin and 60% Lacrosse, estate-grown - Lake Wisconsin Viticultural Area

❖ **Production Method:** cold fermentation, natural residual sweetness of 1.5% obtained by stopping fermentation

❖ **Aging:** none, bottled early fall

❖ **Sweetness:** nearly dry

❖ **Alcohol:** 11%

❖ **Serving Temperature:** 40° - 45°

❖ **Ageability:** enjoy young (up to two years)

❖ **History:** started making Eagle White in 1980

❖ **Awards:**

Eagle White 2008

♦ Silver-Grand Harvest Awards Wine Competition 2009, Santa Rosa, CA

Eagle White 2007

♦ Silver-Grand Harvest Awards Wine Competition 2008, Santa Rosa, CA

Eagle White 2006

♦ GOLD-Grand Harvest Awards Wine Competition 2007, Santa Rosa, CA

Eagle White 2004

♦ Silver-Grand Harvest Awards Wine Competition 2005, Watkins Glen, NY

Eagle White 2003

♦ GOLD-Great Lakes Great Wine Competition 2004, Farmington Hills, MI

❖ **Additional information:** visit our website at www.wollersheim.com.

The Wollersheim Winery sits on a scenic hillside overlooking the Wisconsin River, just across from Prairie du Sac, Wisconsin. This national historic site was selected by European vintners over 150 years ago and is one of America's oldest winery properties. Established as the Wollersheim Winery in 1972, today the vineyards are comprised of 27 acres of French-American and American hybrid grapes. This regional winery has received numerous Double Gold awards for its premium grape wines and has gained recognition as being one of the leading wineries in the Midwest.

