



WOLLERSHEIM WINERY

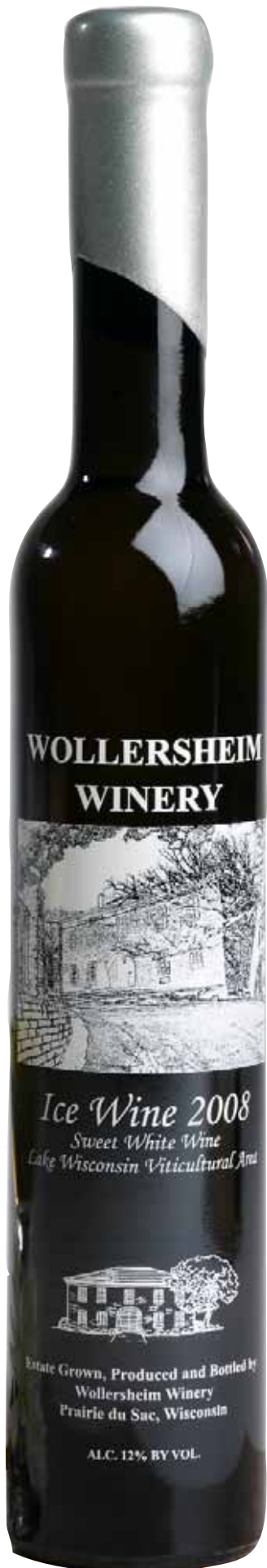
Prairie du Sac, Wisconsin

Ice Wine

ESTATE-GROWN SWEET WHITE WINE

Our Ice Wine 2008 was hand-picked at the winery vineyards on December 8, 2008 capturing the sweet fall essences of the St. Pepin grapes. Each year weather conditions dictate if we are able to attain an ice wine and press the grapes frozen, keeping the intense sweet grape flavors. The frozen grapes had harvest sugar of 34.9 degrees brix and were fermented slowly to 12% alcohol. The residual sugar of 15.6 degrees brix and nuances of honey and orange zest combine for a special treat. Serve icy cold with dessert.

- ❖ **Grape:** 100% St. Pepin, estate-grown - Lake Wisconsin Viticultural Area
- ❖ **Production Method:** long, slow, cool fermentation
- ❖ **Aging:** none, bottled in summer
- ❖ **Sweetness:** sweet
- ❖ **Alcohol:** 12%
- ❖ **Serving Temperature:** 40° - 45°
- ❖ **Ageability:** up to 15 years and beyond
- ❖ **History:** started making Ice Wine in 2004; made Very Late Harvest from 1999-2003
- ❖ **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.
