



WOLLERSHEIM WINERY

Prairie du Sac, Wisconsin

Port

FORTIFIED SWEET RED WINE

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

❖ **Grape:** 100% Marechal Foch from New York

❖ **Production Method:** traditional Port, short fermentation on the skin, fermentation stopped by adding grape brandy

❖ **Aging:** 13 months in American oak

❖ **Sweetness:** sweet

❖ **Alcohol:** 20%

❖ **Serving Temperature:** 50° - 58°

❖ **Ageability:** up to 20 years

❖ **History:** started making Port in 2001

❖ **Awards:**

Port 2004

◆ Silver-Great Lakes Great Wine Judging Competition 2006, Farmington Hills, MI

Port 2003

◆ Bronze-Tasters Guild International Wine Competition 2005, Fort Lauderdale, FL

❖ **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 25 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.

