

ESTABLISHED 1876



REAWAKENED 2015

WOLLERSHEIM

DISTILLERY

FAMILY CRAFTED SPIRITS

Distiller's notes

GARDEN GATE GIN

A contemporary dry gin featuring citrus and subtle floral notes that complement the crispness of juniper.

STORY: Our Garden Gate Gin is a contemporary dry gin featuring citrus and subtle floral notes that complement the crispness of juniper. Crafted with Wisconsin-grown ingredients, grown organically at Four Elements farm in the nearby Baraboo Bluffs. In fact, these botanicals—lavender, chamomile, rosemary, and lemongrass—were specifically selected for their ability to thrive in our Wisconsin soil. For a uniquely Wisconsin and uniquely Wollersheim experience, enjoy refreshing Garden Gate Gin in a classic G&T or your favorite gin cocktail.

DISTILLED FROM: Grape Brandy Base

BOTANICALS: Juniper, Coriander, Lemongrass, Lavender, Rosemary, Chamomile, Anise

DISTILLATION METHOD: Grape brandy is distilled to be base spirit, redistilled with botanicals in vapor basket.

SERVING: Use in cocktails.

ALCOHOL: 40% alcohol by volume (80 proof)

AWARDS:

Silver {85 Points} - 2017 Tastings World Spirits Championships, Chicago, IL

Bronze - 2016 American Craft Spirits Competition, Louisville, KY

Bronze - 2016 Washington Cup American Spirits Competition, Kansas City, MO



WINEMAKER PHILIPPE COQUARD AND SON-IN-LAW TOM LENERZ BRING A WINEMAKING APPROACH TO THE SPIRITS WITH ATTENTION TO TERROIR, SLOW FERMENTATIONS AND QUALITY OF WOODS SOURCED FOR BARREL AGING, RESULTING IN THIS FINE SPIRIT.

PRAIRIE DU SAC, WISCONSIN
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