

ESTABLISHED 1876



REAWAKENED 2015

WOLLERSHEIM

DISTILLERY

FAMILY CRAFTED SPIRITS

Distiller's notes

PRESS HOUSE BRANDY

A re-creation of the brandy distilled on site before Prohibition, this genuine American brandy is made from American native grapes and aged in American oak.

STORY: We chose to produce a brandy using grape varieties that were used by the original family on the property in the 1870s. These grapes are grown for us in New York State, and then brought here where we ferment the juice and distill the wine in our copper pot stills. After distillation the brandy ages in American oak barrels for at least two years, leaving us with a soft sweet spirit. Press House Brandy has a label hearkening back to the old Press House - the winery as seen in early photos back in 1876.

DISTILLED FROM: Dry white wine at 10%

DISTILLATION METHOD: Single distilled on our Pot Stills

AGE: A blend of 2 to 5 year old brandies in new and used brandy toasted American oak barrels

SERVING: Perfect brandy for cocktails, like a Wisconsin Brandy Old Fashioned.

ALCOHOL: 40% alcohol by volume (80 proof)

AWARDS:

BEST SPIRIT - 2019 Mid-American Wine & Spirits Competition, Ankeny, IA

GOLD - 2019 Mid-American Wine & Spirits Competition, Ankeny, IA

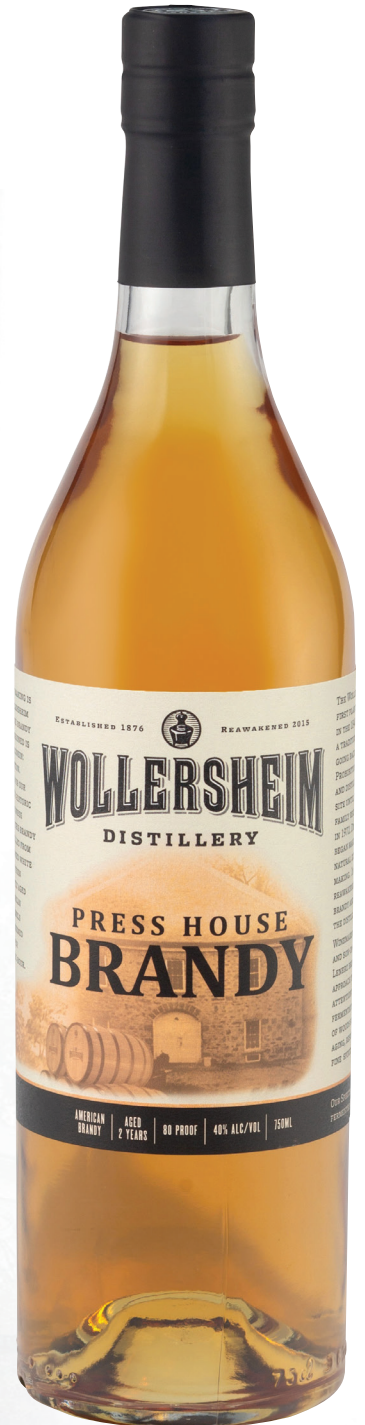
GOLD [90 POINTS] - 2016 Beverage Testing Institute, Chicago, IL

Silver - 2021 Camp Good Days Finger Lakes International Spirits Competition, Rochester, NY

Silver - 2019 Los Angeles International Spirits Competition, Los Angeles, CA

Silver - 2017 The Washington Cup Spirits Competition, Kansas City, MO

Bronze - 2018 San Francisco World Spirits Competition, San Francisco, CA



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
WOLLERSHEIM.COM