



Distiller's notes

FAMILY CRAFTED
wine and spirits

WHITE VERMOUTH

A modern, all Wisconsin take on Blanc and Bianco Vermouths, this sweet white vermouth is made exclusively with a unique blend of Wisconsin botanicals, wine and brandy.

STORY: This wine is a creation of husband and wife, Distiller Tom and Wine Enologist Céline and is a sweet marriage of wine, botanicals and our own immature grape brandy. Our contemporary Vermouth is infused with hops, wormwood, lemongrass, mint and other botanicals grown near the distillery.

BASE: Wisconsin White Grape Wine

FORTIFIER: Estate-Distilled Lees Brandy

PRODUCTION METHOD: Sweetened white wine, with an infusion of local botanicals, fortified with lees brandy.

SWEETNESS: Sweet

SERVING: Serve chilled as an aperitif, or mix into cocktails with a botanical gin or rye whiskey base (for modern/contemporary martini and manhattan type cocktails).

ALCOHOL: 17%



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.

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