

ESTABLISHED 1876



REAWAKENED 2015

WOLLERSHEIM

DISTILLERY

FAMILY CRAFTED SPIRITS

Distiller's notes

CHERRY FLAVORED BOURBON WHISKEY

Proofed down from cask strength to 70 proof with cherry juice, while adding a touch of sugar. Resulting in a balanced sip, making it not too sweet, but full of flavor.

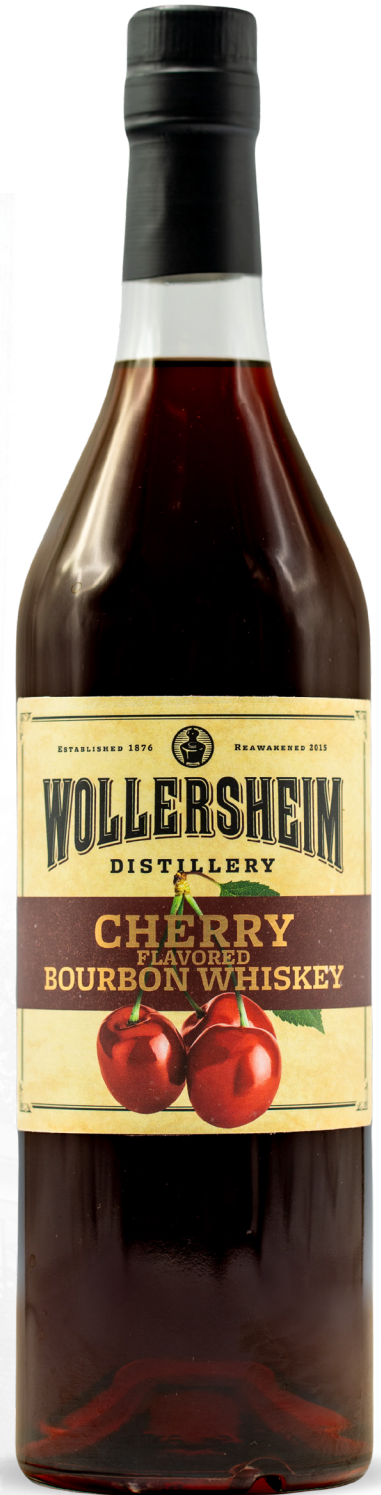
STORY: This recipe started in Tom & Celine's kitchen, with Tom stealing cherries from Celine's jam stash and soaking them in cask strength Bourbon. To bring this recipe to life, we sourced Door County Cherry juice and added it to our fully aged Two Mile Bourbon whiskey.

FORTIFIER: 4 year old Two Mile Bourbon (high-rye recipe)

PRODUCTION METHOD: Bourbon flavored with cherry juice and sweetened with real sugar

SERVING: Serve chilled, or on ice, or mix into cocktails

ALCOHOL: 35% (70 Proof)



DISTILLER TOM LENERZ AND WINEMAKER PHILIPPE COQUARD 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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