WOLLERY DISTILLERY

Distiller's notes

FAMILY CRAFTED SPIRITS

CURIOSITY COLLECTION No. 13, PEAR BRANDY

Our thirteenth bottling in our Curiosity Collection and possibly our most unique. This release is distilled from 100% Wisconsin-grown pears and aged over 4 years in a used apple brandy barrel. Unlike our Pear Eau de Vie released in the past, this is our only barrel (yet) ever produced of barrel-aged Pear Brandy.

DISTILLED FROM: 100% Wisconsin-grown Pears

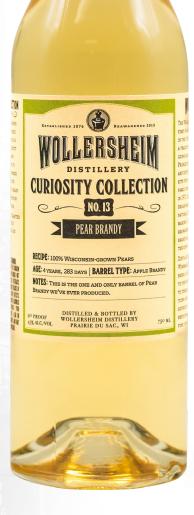
DISTILLATION METHOD: Single distilled using our Vendome with batch Column

AGE: 4 years, 283 days

FILTRATION: Non-chill filtered

SERVING: Perfect for sipping

ALCOHOL: 45% alcohol by volume (90 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.