

ESTABLISHED 1876



REAWAKENED 2015

# WOLLERSHEIM

## DISTILLERY

FAMILY CRAFTED SPIRITS

*Distiller's notes*

### 11 YEAR OLD COQUARD BRANDY

*A special release of Coquard Family Reserve Brandy after extended aging, for a total of 11 years. This is the last barrel of batch No. 4. The brandy is distilled from Wisconsin white grapes and aged in our custom-toasted, Wisconsin oak barrels. This brandy has a rich texture and complex palate with a lingering finish. A must-have for any brandy connoisseur.*

**STORY:** The idea of brandy production is not new to Wollersheim Winery. In fact, in the 1800s, both wine and brandy were made at the Wollersheim property. Our founder, Bob Wollersheim, and winemaker Philippe had talked about making a brandy for the past 20 years. However, after Prohibition was repealed in 1933, Wisconsin law only allowed wineries to make wine, but they couldn't distill spirits. In July 2009, changes made to Wisconsin legislation allowed commercial production of brandy at Wisconsin wineries, and Bob and Philippe's brandy aspiration could finally become a reality.

**DISTILLED FROM:** Wisconsin white grapes

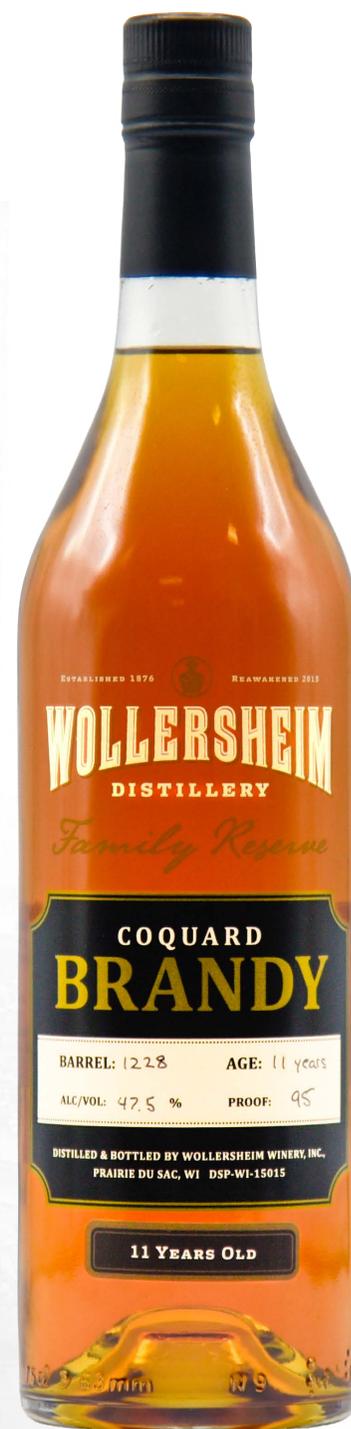
**DISTILLATION METHOD:** Single distilled on our Pot Stills

**AGE:** Over 11 years in a used Philippe toasted Wisconsin oak barrel

**FILTRATION:** Non-chill filtered

**SERVING:** Perfect for sipping

**ALCOHOL:** 47.5% (95 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.

PRAIRIE DU SAC, WISCONSIN  
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