

ESTABLISHED 1876



REAWAKENED 2015

WOLLERSHEIM

DISTILLERY

FAMILY CRAFTED SPIRITS

Distiller's notes

FAMILY RESERVE COQUARD BRANDY

An all-Wisconsin Cognac inspired brandy. This brandy is distilled from Wisconsin white grapes and aged in our custom toasted, Wisconsin oak barrels for over 6 years. Each single barrel is hand selected and proofed to taste.

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 However, after Prohibition was repealed in 1933, Wisconsin law only allowed wineries to make wine, but they couldn't distill spirits.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: 6-11 years in a used Philippe toasted Wisconsin oak barrel

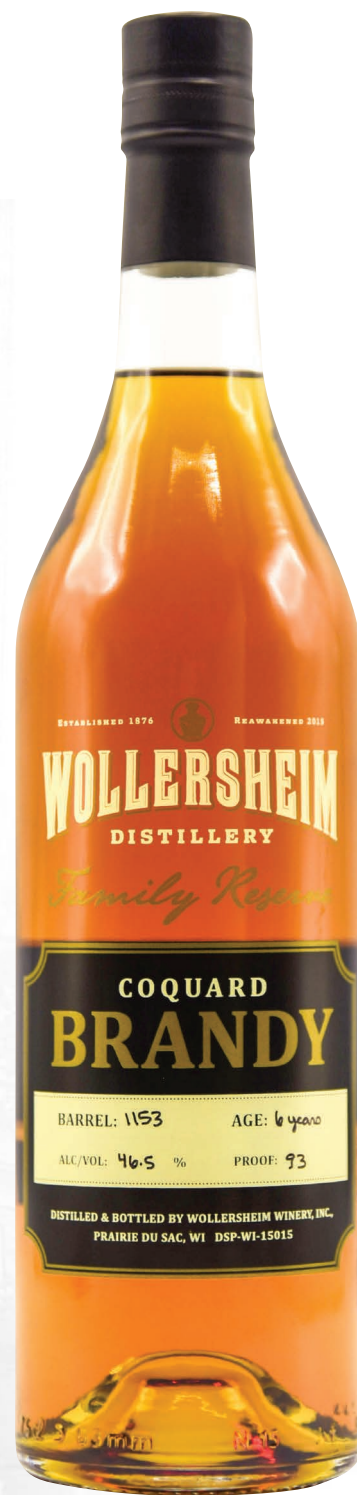
FILTRATION: Non-chill filtered

SERVING: Perfect for sipping

ALCOHOL: Proof Varies, (typically 90 - 96 proof)

AWARD:

SILVER - 2021 American Craft Spirits Competition, Louisville, KY



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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