



**WOLLERSHEIM**  
WINERY & DISTILLERY



**FAMILY CRAFTED**  
*wine and spirits*

# Distiller's notes

## RED VERMOUTH

*Handwritten notes in the background:*  
Established 1826  
100  
Bentley  
Estate-Distilled Lees Brandy  
3600

**A bold, botanical-rich take on Red Vermouth, this bitter-sweet Red Vermouth is made with a unique blend of high-quality botanicals, red wine and brandy.**

**Story:** This bitter-sweet Red Vermouth begins by blending fresh Syrah must with Estate-Distilled Lees Brandy. Then it is infused with wormwood, cocoa, anise, cinnamon, and other botanicals for several weeks until the desired bitterness is extracted. After the infusion, this young and bold vermouth is allowed to soften in used red wine barrels for 6 months.

**Base:** Syrah Juice

**Fortifier:** Estate-Distilled Lees Brandy

**Production Method:** Sweetened red wine, with an infusion of bold botanicals, fortified with lees brandy.

**Sweetness:** Bitter-sweet

**Serving:** Serve chilled, and once opened keep refrigerated. Mix into cocktails or serve as a spritz.

**Alcohol:** 17%



**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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