



WOLLERSHEIM WINERY™

Family-Crafted Wines

Winemaker's notes

We take pride in producing all Wollersheim wines at our winery in Prairie du Sac, Wisconsin.

Tawny Port

Aged Sweet Red Wine

Our Ports are made from Foch grapes with grape brandy. The brandy is added to the fermenting wine to stop the fermentation, which leaves the natural sweetness of the grapes. Our Tawny Port was aged in American oak barrels for 4-5 years, and has a garnet hue because of the longer aging in the barrel. It exhibits a nutty flavor and has all the class and complexity of a world class Port. This is a smooth sipping wine to be enjoyed with loved ones and friends. Tawny Port is ready to drink or can be aged 20 years or more.

Grape: 100% Maréchal Foch from New York

Production Method: Traditional Port, short fermentation stopped by adding grape brandy

Aging: 4-5 years in American oak

Sweetness: Sweet

Alcohol: 20%

Serving Temperature: 50°F - 58°F

Aging Potential: 20 years or more

Serve with: Asiago cheese, aged cheddar, blue cheese, truffles, dried fruit, nuts

History: Started making Tawny Port in 2004



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