



WOLLERSHEIM WINERY

*Family-Crafted Wines*

## Ice Wine

### Lake Wisconsin Viticultural Area

Ice wine is a traditional dessert wine, and our Wisconsin winters give us the perfect conditions to make a genuine Ice Wine. The grapes are hand-picked at the winery vineyards in mid-December when the grapes are completely frozen and temperatures are between 10 – 12 °F. This allows the water in the grapes to freeze while the sugars don't, so the highly ripened grapes are between 33 - 36 degrees brix (a measurement of sugar) when they are harvested. The frozen grapes ferment slowly to produce an intensely sweet and concentrated wine that is like liquid honey.

**Grape:** 100% St. Pepin, estate-grown and harvested frozen, by hand

**Production Method:** Grapes pressed frozen; long, slow, cool fermentation

**Sweetness:** Sweet

**Alcohol:** 11-12%

**Serving Temperature:** Chilled

**Aging Potential:** 15 years and beyond

**Serve with:** Cheesecake, pecans, extra special desserts

**History:** Started making Ice Wine in 2004

### *Awards*

#### Ice Wine

**Gold** – 2022 San Francisco International Wine Competition, San Francisco, CA  
For complete list of current awards, visit [wollersheim.com](http://wollersheim.com).

# Winemaker's notes

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



WOLLERSHEIM.COM

PRAIRIE DU SAC, WISCONSIN