



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 10 year

Aged Sweet Red Wine

Our Tawny Port is made from Foch grapes and fortified with grape brandy which is added to stop the fermentation early at just the right point leaving the natural sweetness of the grapes. Not all Ports reach Tawny status--only a vintage that shows the potential for rich complexity continues aging past 13 months in the barrel.

After aging for 10 years in American oak barrels, this Tawny Port exhibits a garnet hue, nutty flavor, and 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 of more.

Grape: 100% Maréchal Foch from New York

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

Aging: 10 years in American oak

Sweetness: Sweet

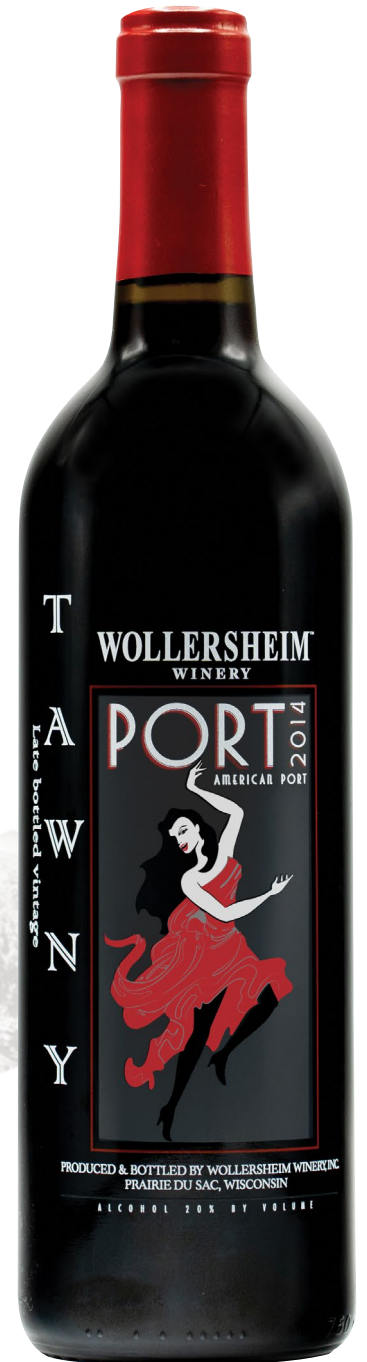
Alcohol: 20%

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



WOLLERSHEIM.COM

PRAIRIE DU SAC, WISCONSIN