



WOLLERSHEIM WINERY™

Family-Crafted Wines

Winemaker's notes

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

White Port

White Port Wine

The perfect sipping wine before dinner. Made from white Traminette grapes with grape brandy added. Aged 6–9 months in French oak barrels.

Grape: 100% white Traminette grapes

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

Aging: 6-9 months in older French oak barrels

Sweetness: Sweet

Alcohol: 19% – 20%

Serving Temperature: Chilled

Aging Potential: Up to 20 years

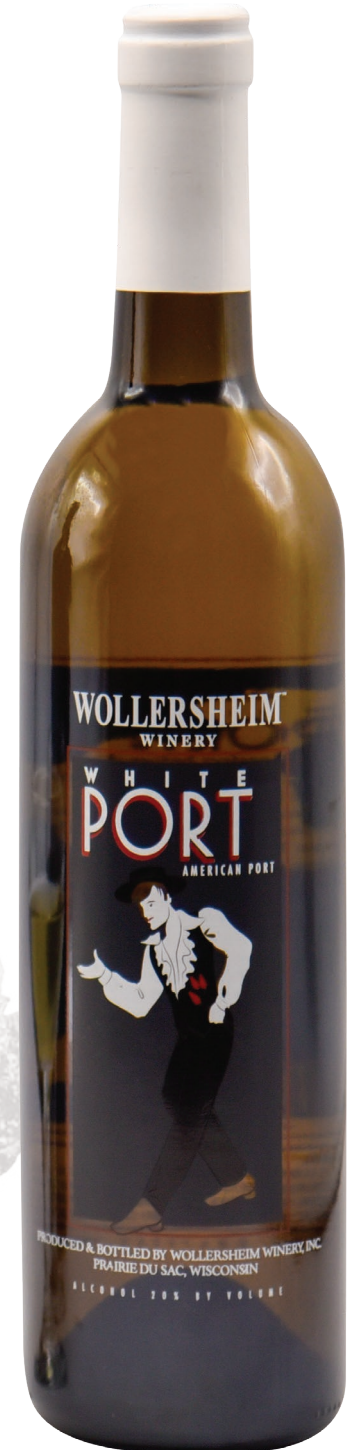
Serve with: Asiago cheese, truffles, dried fruit, nuts

History: Started making White Port in 2009

White Port

Silver [88 Points] – Tastings World Wine Championships 2017, Chicago, IL

For complete list of current awards, visit wollersheim.com.



WOLLERSHEIM.COM

PRAIRIE DU SAC, WISCONSIN