



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

After a short fermentation of just a few days, grape brandy is added to the wine, which stops fermentation and leaves the natural sweetness of the wine. It then ages in older French oak barrels for six months to mellow and marry the flavors of wine and brandy. This is a smooth sipping wine to be enjoyed before dinner.

**Grape:** 100% White Muscat Grapes, custom-grown in New York state

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

**Aging:** 6 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

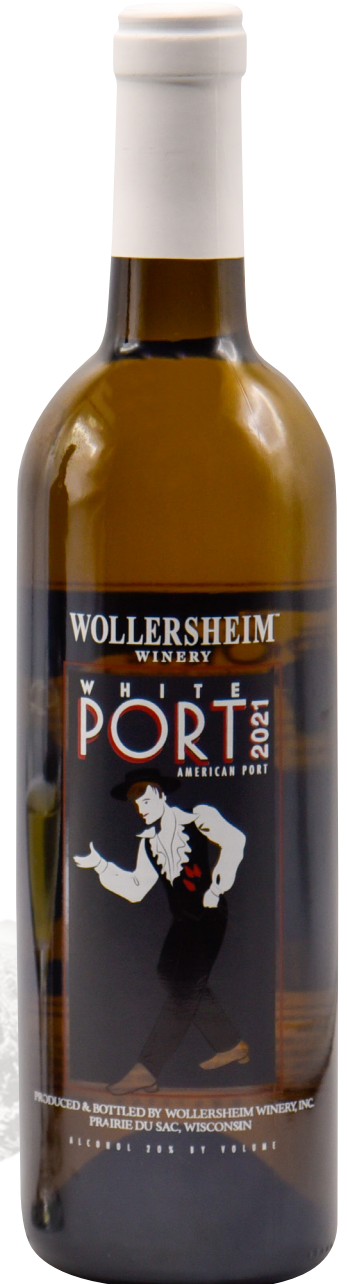
**History:** Started making White Port in 2009

## *Awards*

### White Port

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

For complete list of current awards, visit [wollersheim.com](http://wollersheim.com).



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