

ESTABLISHED 1876



REAWAKENED 2015

WOLLERSHEIM

DISTILLERY

FAMILY CRAFTED SPIRITS

Distiller's notes

WISCONSIN APPLE BRANDY

An apple forward aged brandy, with notes of butterscotch and vanilla.

STORY: Our state has a rich heritage of apple growing. Nearly every farm grew them, and our family continued the tradition with a tiny apple orchard of our own when we became stewards of this land in 1972. The fruit for our brandy comes from growers throughout Wisconsin.

DISTILLED FROM: Dry apple cider at 6%

DISTILLATION METHOD: Single distilled on our Pot Stills

AGE: Minimum 3 years, a blend of 3 to 5 year old apple brandies in new and used brandy toasted Wisconsin oak barrels

SERVING: Perfect for sipping, or use in cocktails

ALCOHOL: 40% alcohol by volume (80 proof)

AWARD:

DOUBLE GOLD - 2020 Camp Good Days Finger Lakes International

Wine & Spirits Competition, Rochester, NY

Bronze [84 POINTS] - 2018 Tastings International Review of Spirits, Chicago, IL



DISTILLER TOM LENERZ AND WINEMAKER PHILIPPE COQUARD BRING A WINEMAKING APPROACH TO THE SPIRITS WITH ATTENTION TO TERROIR, SLOW FERMENTATIONS AND QUALITY OF WOODS SOURCED FOR BARREL AGING, RESULTING IN THIS FINE SPIRIT.

PRAIRIE DU SAC, WISCONSIN
WOLLERSHEIM.COM