

Winemaker's notes

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

WOLLERSHEIM WINERY

Family-Crafted Wines

Bourbon Barrel Aged Cabernet Sauvignon

Dry American Wine

A robust, full-bodied dry red aged in our Two Mile Bourbon barrels. Nicely balanced with flavors reminiscent of toast, bourbon and dark chocolate.

Grape: 100% Cabernet Sauvignon custom-grown in Washington state

Production Method: Traditional long warm fermentation on the skins for 12 days, malolactic fermentation, followed by aging.

Aging: American oak barrels for eight months, finished in Wollersheim Distillery Two Mile Bourbon Barrels an additional 7 months.

Sweetness: Dry Alcohol: 16%

Serving Temperature: Cool room temperature

Aging Potential: 5 years
Serve with: Steak, grilled food

History: Started making Bourbon Barrel Aged Cabernet Sauvignon in 2022

