

Family-Crafted Wines

## Winemaker's notes

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

## Domaine Reserve

## Estate-Grown Dry Red Wine

A single-field wine made from the oldest vines of our winery.

Traditional fermentation brings out spice, mulberry and blackberry flavors.

Aged one year in oak barrels.

Grape: 95% Marechal Foch and 5% Millot, estate-grown – Lake Wisconsin Viticultural Area

Production Method: 100% crushed and destemmed, long warm fermentation

Aging: Aged 12 months in custom made barrels of 50% Wisconsin oak and 50% French

oak barrels

Sweetness: Dry

Alcohol: 13.6%

Serving Temperature: 60°F - 65°F

Aging Potential: 5-10 years

Serve with: Dark meats, intensely-flavored foods

History: Started making Domaine Reserve in 1976

**Story:** Domaine Reserve is among the rare "single field wines," using only grapes from our oldest vines located on our steepest slopes since 1976. These grapes are harvested last for full ripeness to create a rich full-bodied wine. The age of the vines along with the outstanding exposure to sunlight and the steep limestone slopes contribute to the unique personality of this wine, and offers a tantalizing taste of Wisconsin terroir.



## *Awards* Domaine Reserve

Gold – 2016 Great Lakes Great Wine Competition, Farmington Hills, MI

Best of Class – Wisconsin State Fair Professional Wine Competition 2011, Madison, WI

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