



WOLLERSHEIM WINERY™

Family-Crafted Wines

Winemaker's notes

WE TAKE PRIDE IN PRODUCING ALL WOLLERSHEIM WINES
AT OUR WINERY IN PRAIRIE DU SAC, WISCONSIN.

Port

American Port Wine

Our Port is made from Foch grapes and grape brandy. The brandy is added to stop the fermentation, which leaves the natural sweetness of the grapes. Aged in older American oak barrels for thirteen months. This is a smooth sipping wine to be enjoyed with loved ones and friends.

Grape: 100% Marechal Foch from New York

Production Method: Traditional Port, short fermentation on the skin, fermentation stopped by adding grape brandy

Aging: 13 months in older American oak barrels

Sweetness: Sweet

Alcohol: 20%

Serving Temperature: 50°F - 58°F

Aging Potential: Up to 20 years

Serve with: Desserts, blue cheese

History: Started making Port in 2001

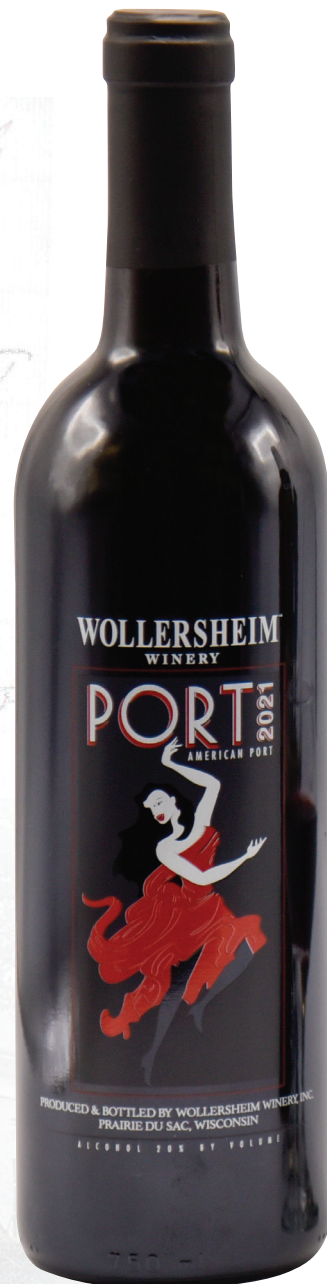
Awards

Port

Silver – San Francisco International Wine Competition 2022, San Francisco, CA

Silver [86 Points] – Tastings World Wine Championships 2017, Chicago, IL

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



WOLLERSHEIM.COM
PRAIRIE DU SAC, WISCONSIN