

## Winemaker's notes

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

## Family-Crafted Wines

## St. Pepin

## Wisconsin Dry White Wine

An estate-grown dry white with mineral notes of chalky soil and stone fruits. Barrel-aged in French oak for six months.

Serve with fish, white meats and creamy dishes.

Grape: 100% St. Pepin, Wisconsin-grown

Production Method: Cool fermentation, followed by malolactic fermentation

Aging: Six months in French oak barrels, including "battonage" (stirring of the lees once a week)

to develop the smooth creaminess of the wine

Sweetness: Dry Alcohol: 13.4%

Serving Temperature: Cool

Aging Potential: 3-5 years

Serve with: Fish, white meats and creamy dishes

History: Started making St. Pepin in 2021



