



WOLLERSHEIM WINERY™

Family-Crafted Wines

Winemaker's notes

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

White Port

White Port Wine

After a short fermentation of just a few days, grape brandy is added to the wine, which stops fermentation and leaves the natural sweetness of the wine while bringing the alcohol up. The wine then ages in older French oak barrels for six months to mellow and marry the flavors of wine and brandy. This is a smooth sipping wine to be enjoyed before dinner.

Grape: 100% White Muscat Grapes, custom-grown in New York state

Production Method: Traditional Port, short, cool fermentation stopped by adding grape brandy

Aging: 6 months in older French oak barrels

Sweetness: Sweet

Alcohol: 19% – 20%

Serving Temperature: Chilled

Aging Potential: Up to 20 years

Serve with: Asiago cheese, truffles, dried fruit, nuts

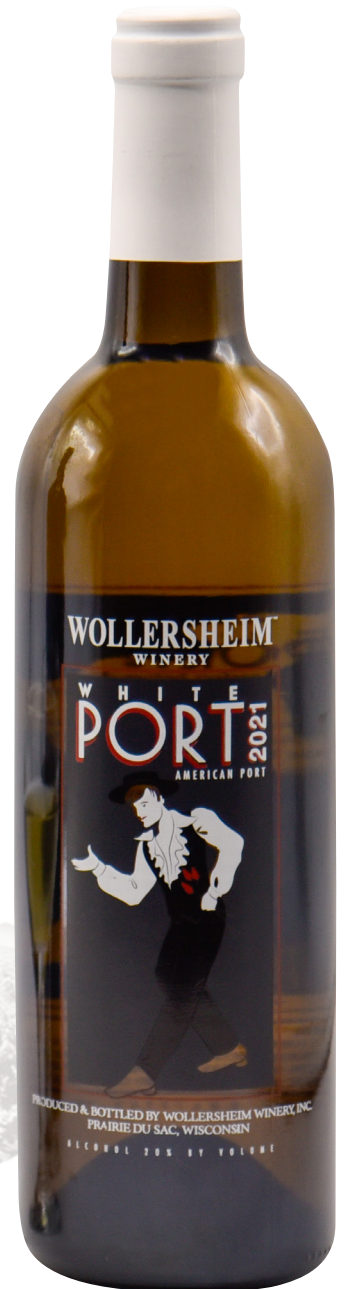
History: Started making White Port in 2009

Awards

White Port 2014

Silver [88 Points] – Tastings World Wine Championships 2017, Chicago, IL

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



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PRAIRIE DU SAC, WISCONSIN