



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

American 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 to 20%. 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 fermentation on the skin, fermentation stopped by adding grape brandy

Aging: 6 months in older French oak barrels

Sweetness: Sweet

Alcohol: 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.



WOLLERSHEIM.COM

PRAIRIE DU SAC, WISCONSIN