



WOLLERSHEIM WINERY

Prairie du Sac, Wisconsin

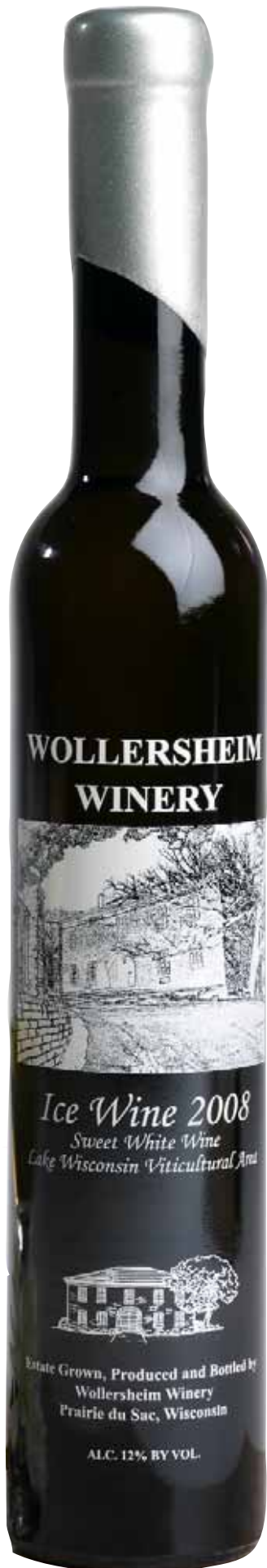
Ice Wine

ESTATE-GROWN SWEET WHITE WINE

Our Ice Wine 2010 was hand-picked at the winery vineyards on December 8, 2010 capturing the sweet fall essences of the St. Pepin grapes. The temperature was between 10° and 15° F when we picked and the grapes were pressed frozen, keeping the intense sweet grape flavors. The frozen grapes had harvest sugar of 35 degrees brix and were fermented slowly to 11.8% alcohol. The residual sugar is 16.6 degrees brix and this very concentrated wine is like liquid honey.

Serve icy cold with dessert.

- ❖ **Grape:** 100% St. Pepin, estate-grown - Lake Wisconsin Viticultural Area
- ❖ **Production Method:** long, slow, cool fermentation
- ❖ **Aging:** none, bottled in summer
- ❖ **Sweetness:** sweet
- ❖ **Alcohol:** 11.8%
- ❖ **Serving Temperature:** 40° - 45°
- ❖ **Ageability:** up to 15 years and beyond
- ❖ **History:** started making Ice Wine in 2004
- ❖ **Awards:**
 - Ice Wine 2009
 - ◆ Double Gold-Wisconsin State Fair Professional Wine Competition 2011, Milwaukee, WI
- ❖ **Additional information:** visit our website at www.wollersheim.com.



The Wollersheim Winery sits on a scenic hillside overlooking the Wisconsin River, just across from Prairie du Sac, Wisconsin. This national historic site was selected by European vintners over 150 years ago and is one of America's oldest winery properties. Established as the Wollersheim Winery in 1972, today the vineyards are comprised of 27 acres of French-American and American hybrid grapes. This regional winery has received numerous Double Gold awards for its premium grape wines and has gained recognition as being one of the leading wineries in the Midwest.
