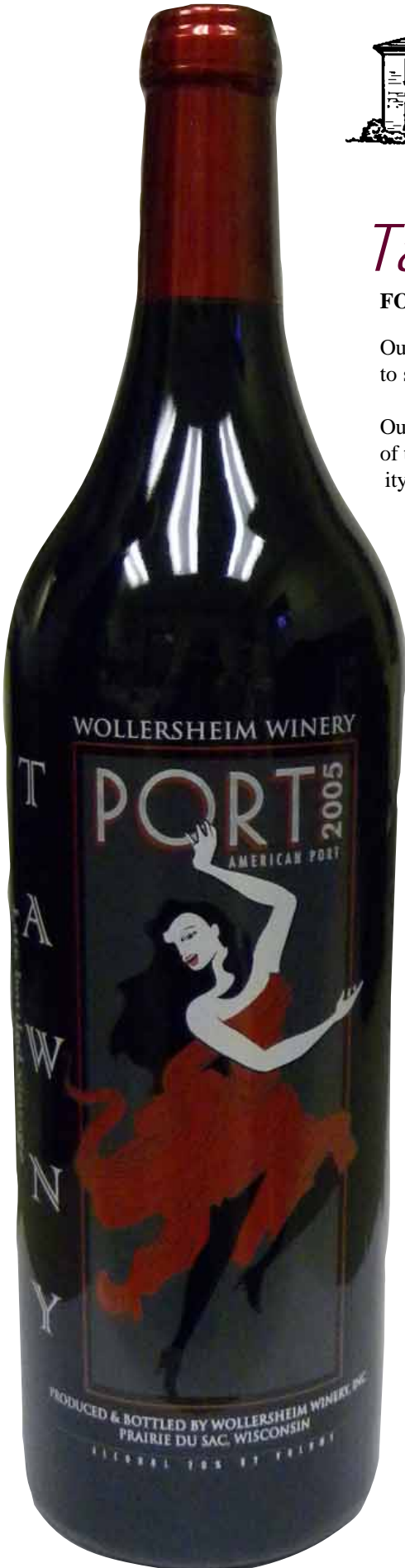




WOLLERSHEIM WINERY

Prairie du Sac, Wisconsin



Tawny Port - LATE BOTTLED VINTAGE

FORTIFIED SWEET RED WINE

Our Ports are made from Foch grapes and fortified with grape brandy. The brandy is added to stop the fermentation, which leaves the natural sweetness of the grapes.

Our Tawny Port was aged in American oak barrels for 5 years, and has a garnet hue because of the longer aging in the barrel. It exhibits a nutty flavor and has all the class and complexity of a world class Port.

This is a smooth sipping wine to be enjoyed with loved ones and friends. Tawny Port is ready to drink or can be aged up to 20 years.

- ❖ **Grape:** 100% Marechal Foch from New York
- ❖ **Production Method:** traditional Port, short fermentation on the skin, fermentation stopped by adding grape brandy
- ❖ **Aging:** 5 years in American oak
- ❖ **Sweetness:** sweet
- ❖ **Alcohol:** 20%
- ❖ **Serving Temperature:** 50° - 58°
- ❖ **Ageability:** 20 years or more
- ❖ **History:** started making Tawny Port in 2004
- ❖ **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.
