



WOLLERSHEIM WINERY™

Family-Crafted Wines

Ice Wine

Lake Wisconsin Viticultural Area

Ice wine is a traditional dessert wine, and our Wisconsin winters give us the perfect conditions to make a genuine Ice Wine. The grapes are hand-picked at the winery vineyards in mid-December when the grapes are completely frozen and temperatures are between 10 – 12 °F. This allows the water in the grapes to freeze while the sugars don't, so the highly ripened grapes are between 33 - 36 degrees brix (a measurement of sugar) when they are harvested. The frozen grapes ferment slowly to produce an intensely sweet and concentrated wine that is like liquid honey.

Grape: 100% St. Pepin, estate-grown and harvested frozen, by hand

Production Method: Grapes pressed frozen; long, slow, cool fermentation

Sweetness: Sweet

Alcohol: 11-12%

Serving Temperature: Chilled

Aging Potential: 15 years and beyond

Serve with: Cheesecake, pecans, extra special desserts

History: Started making Ice Wine in 2004

Awards

Ice Wine

Gold – 2022 San Francisco International Wine Competition, San Francisco, CA
For complete list of current awards, visit wollersheim.com.

Winemaker's notes

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



WOLLERSHEIM.COM
PRAIRIE DU SAC, WISCONSIN