

Apple Bounce

DESCRIPTION:

Intense aromas of fresh apple pie marry with smooth apple brandy overtones. Aged in small American oak bourbon barrels for four months. 20.5% alcohol—Be careful!

PRODUCTION METHOD:

Apple wine is fermented with seeds, stems, and skins. The raw wine is then taken to Great Lakes Distilling in Milwaukee, where it is distilled into the finest apple brandy. We then ferment another batch of apple wine, and add the apple brandy to the wine while it is fermenting.

PAIRINGS:

New York style cheesecake, pecan pie, and any dessert containing cinnamon.



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Serving Temperature: 58° F

Cellar Life: 5-25 years

Appellation: Wisconsin Ledge
(Kewaunee County Apples)

Residual Sweetness: 10.7%

PH (Acidity): 3.65

Alc. By Volume: 20.5%

Product UPC: 728284001901

INSPIRATION: Most Wisconsinites have a story of an uncle or grandmother who made cherry or apple bounce in their basement. The true formula is a combination of brandy, sugar, and apples, all left to age until a determined time when the mixture was oxidized and nutty. This was typically when the family came over. Feel free to enjoy this one without the family though!

Our Mission

To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!

