

# Cherry Bounce

## DESCRIPTION:

This sweet and smooth concoction of cherry wine and cherry brandy may be found to soothe the nerves and increase blood flow! Intense aromas of fresh cherry pie.

## PRODUCTION METHOD:

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

## PAIRINGS:

Dark chocolate, double chocolate cheesecake, cherry pie, any dessert containing cinnamon.



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Serving Temperature: 58° F

Cellar Life: 5-25 years

Appellation: Wisconsin Ledge  
(Door County Cherries)

Residual Sweetness: 9.7%

PH (Acidity): 3.65

Alc. By Volume: 20.5%

Product UPC: 728284001246

INSPIRATION: *Most Wisconsinites have a story of an uncle or grandmother who made cherry bounce in their basement. The true formula is a combination of brandy, sugar, and cherries, all left to age until a determined time when the mixture was oxidized and nutty. This was typically when the family came over. We created this wine in honor of our founder, Doctor Stiehl. His personality helped to sooth nerves, and so does this wine!*

## 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!*

