

Kirsche Oak-Aged

DESCRIPTION:

An “Old World” style beverage ripe with the intensity of Door County cherries fortified with pure brandy spirits. This vintage of Kirsche has been aged in American oak for six months for a smoother cherry flavor.

PRODUCTION METHOD:

Cherries are frozen to assist in extraction of color and flavor from the skins. Thawed and pressed, then fermented in stainless steel. Half way through fermentation, 190-proof neutral grape brandy spirits is added to stop fermentation.

PAIRINGS:

Serve with rich chocolate or chocolate cheesecake.



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Serving Temperature: 46° F

Cellar Life: 5+ years

Appellation: Wisconsin (Door County Cherries)

Residual Sweetness: 9.6%

PH (Acidity): 3.43

Alc. By Volume: 17%

Product UPC: 728284000966

INSPIRATION: Our Kirsche is bright and full of cherry taste, and a bit too intense for some. In 2001, we wanted to see what would happen if we aged it in wine barrels that had previously aged our Cabernet Sauvignon, Merlot, and Syrah. After six months, the bright brandy taste mellowed, leaving a new version of Cherry Kirsche. Taste this wine next to the non oak-aged version to experience what six months of oak can do.

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!

