

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! Loaded with intense aromas of fresh cherry pie.

PRODUCTION METHOD:

Cherry juice 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 juice and whole cherries, and add the cherry brandy to the wine while it is fermenting.

PAIRINGS:

Enjoy with dark chocolate, double chocolate cheesecake, cherry pie, any dessert containing cinnamon.

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 for the holidays. We created this wine in honor of our founder, Doctor Stiehl. His personality helped to sooth nerves, and so does this wine!

Serving Temperature: 50-64°F

Cellar Life: 5-25 years

Appellation: Door County, WI

Residual Sweetness: 9.7%

Alc. By Volume: 20.5%

Product UPC: 728284001246



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OUR MISSION:

To create an innovative and diverse wine experience.

