

# Cherry Kirsche



## DESCRIPTION:

An "Old World" style beverage ripe with the intensity of Door County cherries fortified with pure brandy spirits. This is dessert in a bottle.

## PRODUCTION METHOD:

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

## PAIRINGS:

Serve with rich chocolate or chocolate cheesecake. Exquisite all on its own, our kirsche rises to new heights when served with Tiramisu or Black Forest chocolate cake.

## INSPIRATION:

Kirsche is the German word for Cherry, making the translation of the name cherry cherry. We ferment juice that is extracted from Country Ovens' dried cherries. This sweet juice makes the perfect base for Kirsche. When the juice is halfway through fermentation, 190-proof neutral grape brandy spirits are added, which immediately stops the fermentation. We are left with a concoction of half-fermented sweet wine and brandy. The 17% alcohol treat that results is a bold, rich blend of what Wisconsin cherries have to offer.

Serving Temperature: 50-64°F

Cellar Life: 10+ years

Appellation: Door County, WI

Residual Sweetness: 9.6%

Alc. By Volume: 17.0%

Product UPC: 728284000324



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## OUR MISSION:

To create an innovative and diverse wine experience.

