

Kirsche Oak-Aged



DESCRIPTION:

An "Old World" style beverage ripe with the intensity of Door County cherries and fortified with pure brandy spirits. This vintage of Kirsche has been aged in French hybrid 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, pressed, and 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.

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 12 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 12 months of oak can do.

Serving Temperature: 50-64°F

Cellar Life: 10+ years

Appellation: Door County, WI

Residual Sweetness: 9.6%

Alc. By Volume: 17.0%

Product UPC: 728284000966



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To create an innovative and diverse wine experience.

