

Blueberry Weisser

BRONZE MEDAL–2018 Indy International
SILVER MEDAL–2017, 2013, 2012, 2011 Indy International
GOLD MEDAL–2016 Indy International
SILVER MEDAL–2013, 2012, 2011 Indy International
BRONZE MEDAL–2010 Indy International
GOLD MEDAL–2009 Indy International
GOLD MEDAL–2008 Indy International
BEST FRUIT WINE/GOLD MEDAL-2008 Story Inn
BEST FRUIT WINE/GOLD MEDAL-2007 Mid-America Competition
SILVER MEDAL–2007 Indy International

OVERVIEW

One of our most popular and best-selling wines for its bright blueberry fruit aromas and fresh picked flavors – intense and delicious with a perfect acid and sugar balance. One of, if not the greatest, medal-earning wine in Winzerwald history to-date.

HISTORY

Winzerwald's Blueberry Weisser was introduced in 2005 as our fourth fruit wine following Strawberry, Cranberry and Peach. The name "Weisser" means white wine as the blueberry is blended with white grapes to make this wine.

GRAPES AND SOURCES

Winzerwald's Blueberry Weisser is typically made with Indiana or Michigan Vidal or Seyval and sometimes will have other white grapes in the blend as well. The blueberry juices or concentrates come from a Midwest fruit broker. The white wine is fermented separately at cool temperatures to maximize its fruit forward flavors and then blended with the Blueberry prior to bottling.

WINE DESCRIPTION & DATA

Color:	Deep red with purple tones
Sugar:	Sweet intense wine with generally 8% residual sugar
Style:	A bold forward fruit stand-alone dessert style wine but great with many foods
Aroma/Bouquet:	Bright blueberry orchard ripened aromas
Taste:	Sweet blueberries through the middle with a nice citrus finish for balance
Alcohol:	10 - 11%
Ferment/Aging:	100% Stainless steel fermentation, no oak.
Storage:	Store in cool place, drink within 12-18 months.
Serving:	Serve chilled.
Food Pairings:	Blueberry cheesecake or pie, chocolate desserts, pork dishes, makes a great dessert sauce reduction

Blueberry Wine Sauce

½ Cup Blueberry Weisser wine

1 Cup Sugar

Combine two ingredients in sauce pan.

Stir over medium heat until slightly thickened. Cool.

Served at Winzerwald Winery 2009 March Gladness over chocolate pasta with whipped crème.

Blueberry-Basil Sauce

2 cups fresh blueberries or frozen blueberries

¾ - 1 cup sugar

1 cup Winzerwald Blueberry Wine

¼ minced fresh basil

2 Tbls. cold butter

Additional blueberries and fresh basil, optional

In a small saucepan, combine the blueberries, sugar and wine. Bring to a boil; cook until mixture is thickened and reduced to about 1 ¼ cups. Remove from the heat; stir in basil and butter. Cool to room temperature. Serve sauce with panna cotta or cheesecake and garnish with fresh blueberries and basil if desired. Pair with Winzerwald Blueberry Weisser.

Served at Winzerwald Winery 2011 9th Anniversary over cheesecake.