

# Winzerwald Winery

## Cranberry Weisser

*BRONZE MEDAL—2009 Indy International*

A perfectly tart and sweet balance of fresh cranberry flavor. Try even if you don't like cranberries! A perfect match for your Thanksgiving or holiday meal. Its sweetness and tartness along with astringency will pair well with a hearty wild rice or sage bread stuffing, or your brown sugar sweet potatoes along with a moist duck or turkey. Try with fruit desserts to marry the sweetness but offer a tart and astringent balance to the sugars of the dessert – berry pies or fresh berries are good matches.



### HISTORY

Our Cranberry wine is Donna the owner's fruit wine choice. Being from Wisconsin, she grew up near the northern woods' cranberry bogs and often enjoyed cranberry juice rather than orange juice with breakfast. It's tartness makes it a great sweeter wine for the dry wine drinkers around your table. The name "Weisser" means white wine as the cranberry is blended with white grapes to make this wine.

### GRAPES AND SOURCES

Winzerwald's Cranberry Weisser is typically made with Indiana or Michigan Vidal or Seyval and sometimes will have other white grapes in the blend as well. The cranberry juices or concentrates come from a Midwest fruit broker. The white wine is fermented separately and then blended with the cranberry prior to bottling.

### WINE DESCRIPTION

Color:	Deep cranberry colored
Sugar:	Sweet white wine with generally 10% residual sugar to balance the Tartness of the cranberries
Style:	A big round wine with a sweet texture
Aroma/Bouquet:	Fresh cranberry and berry notes
Taste:	Sweet cranberry beginning with a crisp tart finish that balances the wine perfectly
Alcohol:	11 – 12%
Ferment/Aging:	100% Stainless steel fermentation, no oak.
Storage:	Store in cool place, drink within 12-18 months.
Serving:	Serve chilled.
Food Pairings:	Turkey, duck, hearty or sweet side dishes and berry desserts or a hearty sandwich

### Cranberry Bubbles Cocktail

- 1 1/4 cups Cointreau or Grand Marnier
- 1 1/4 cups Cranberry Weisser
- 1/2 cup plus 2 tablespoons fresh lime juice
- 3 tablespoons superfine granulated sugar
- 4 cups chilled Winzerwald White Bubbles or Champagne or other sparkling wine

Stir together Cointreau, Cranberry Weisser, and sugar and chill, covered, 2 to 6 hours. Just before serving, divide among 10 Champagne flutes and top off with sparkling juice or champagne. Garnish with skewers of sugar-coated fresh cranberries (thawed frozen ones will work just fine, too). Makes 10 drinks.