

1-23-2015



Wine & Lifestyle

In the New Year, you may be paying closer attention to what you consume. Learn how Wollersheim wines can fit in with your lifestyle and values.

Locally-Grown

We're proud to be a part of Wisconsin's rich agricultural tradition for more than 40 years running. We grow [27 acres of grapes](#) here at the winery. One of our most special wines, [Domaine Reserve](#), is a single-field wine—meaning the grapes used to make it are all picked from one field of the vineyard—and comes from vines that are more than 40 years old. We believe strongly in supporting local farmers and in deriving ingredients from our backyard, which we will continue to do [at our distillery](#).

- **Locally Grown/Estate Wines:** Domaine Reserve, [Ruby Nouveau](#), Domaine du Sac, [Eagle White](#), Prairie Sunburst Red, Prairie Blush, [Ice Wine](#)

Gluten-Free

Gluten is a protein found in wheat. Grape wine is naturally gluten-free, and our non-barrel-aged wines are gluten-free. Some [wine barrels](#) are sealed with flour when they are built, and even though any amount of gluten in the wine in those barrels would be miniscule, we do not consider our barrel-aged wines to be gluten-free.

- **Non-Barrel-Aged Wines (gluten-free):** Sangiovese, Prairie Sunburst Red, Dry Riesling, [Prairie Fumé](#), Prairie Blush, White Riesling, Blushing Rose, River Gold, Ice Wine, Ruby Nouveau, Eagle White
- **Barrel-Aged Wines (not gluten-free):** Domaine Reserve, Domaine du Sac, Pinot Noir, [Carignan](#), Chardonnay, Port, [White Port](#), Tawny Port

Vegan

Although wine is made from fruit, not all wines are vegan (free of animal products). One of the final steps in winemaking is clarification, which is when yeast, bacteria and other particles are filtered out. For this process, some wineries use egg whites, gelatin or isinglass. At Wollersheim Winery, we use bentonite, a type of clay. Because we do not use any animal products when making our wines, our wines are vegan.

Family-Owned & Community-Based

In our lifestyle, we prioritize putting family and community together with good wine. We're a community-focused, [family-owned business](#), and we aim to make wine accessible and approachable for anyone who is interested. We take pride in involving our community in our business, from growing grapes (for wine) and grains (for our upcoming distillery), to manufacturing our fermentation tanks (which come from Sauk City-based Badger Fabrication), to the construction team building our new distillery.

We're also proud to have had [four generations of family](#) working at the winery. [Bob and JoAnn Wollersheim](#) started the winery in 1972, and Bob's parents Ed and Clara helped in the early days. Today, Bob and JoAnn's daughter Julie and son-in-law Philippe run the winery. Julie and Philippe's daughter Céline works at the winery as an enologist and assistant winemaker, and Céline's husband Tom will run the still at our new distillery.

We believe that our values are best summed up in our mission statement: "To grow and produce the best wine possible, to offer it at a reasonable price, and to share our passion for [wine](#)."