



# ICE WINE

## WINTER'S GEM RAISES THE BAR ON CELEBRATING THE SUMMER IN STYLE

Even the most eloquent toast loses its luster when raised hands are clutching bargain-basement booze. Proper celebrations call for grown-man imbibing, and who better to take a cue from than the Europeans. See, across the pond, they know that just because dinner's over, it doesn't mean it's time to stop drinking. Ice wines, like ports and *digestifs*, are the perfect way to end a meal.

True to its name, ice wine takes a strong winter freeze to produce—the frozen grapes are hand-picked off the vine in the dead of night to avoid any thawing. Each grape produces just a couple of drops, giving the wine a syrupy texture and fresh aroma. Because of the painstaking process and a low yearly yield, ice wine will hit your pockets harder than common table wine, but the clean finish and sophisticated palate make it worth its price tag. Sold in half bottles—*demis-litres*, to the French—ice wine is less pre-gaming at the crib and more about special occasions. The real test is finding the right words to match the wine. —MEAGHAN DORMAN

### FROM THE CELLAR

These three picks from award-winning vineyards will give you the chills... in a good way



### FROM TOP

- INNISKILLIN CABERNET FRANC 2001,**  
\$100, [inniskillin.com](http://inniskillin.com)
- PELLER ESTATES REISLING 2004,**  
\$68, [pellericewine.com](http://pellericewine.com)
- JOSEPH'S ESTATE WINES VIDAL 1998,**  
\$60, [josephsestatewines.com](http://josephsestatewines.com)



**INNISKILLIN 2005 VIDAL,**  
\$60, [inniskillin.com](http://inniskillin.com)