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Turn Up the Sweet for Summer Desserts

By Karen Page and Andrew Dornenburg

We'd bet that some of the best wine and food pairings of your life -- perhaps port with Stilton cheese, or Sauternes with foie gras -- have sweet wines to thank for their role in elevating the match.

Sweet wines perform magic with desserts, too, of course. Summer desserts celebrating sweet-tart berries, from blueberry sorbets to strawberry shortcake, harmonize with wines featuring similar flavors.

Dominique and Cindy Duby, Vancouver-based husband-and-wife patissiers, chocolatiers and authors of "Wild Sweets: Exotic Dessert and Wine Pairings" (Whitecap, 2006) recommend taking texture into consideration, too.

For lighter desserts such as fruit soups, turn to a sweet sparkling wine such as Moscato d'Asti, Asti (the fully sparkling wine formerly known as Asti Spumante) or Cremant. The Dubys praised **Inniskillin's** and **Jackson Triggs'** sparkling ice wines from Canada as worth the splurge.

For cake-style desserts such as strawberry shortcake or custardy cakes, the Dubys recommend an ice wine such as those produced by Canada's **Inniskillin**. "A late-harvest wine or Tokaji would work, too," Cindy Duby said. They both enjoy *Sumac Ridge Pinot Blanc Icewine*, she said.

"For berry pies and other crusted desserts such as cobblers or crumbles, we suggest wines with citrus notes, such as a French Sauternes, or a late-harvest or botrytis-affected chardonnay, sauvignon blanc or chenin blanc," Dominique Duby added.