



Wine and Dessert Pairing

2007 Vintner's Reserve Riesling

Coconut Macaroon

Toasted coconut is sweetened and baked in our version of the classic American macaroon. It's a simple recipe that highlights the bright tropical fruit aromas in our Vintner's Reserve Riesling.

2007 Vintner's Reserve Muscat Canelli

Bellwether Farms Fromage Blanc and Orange Profiterole

Fresh local cow's milk cheese is mixed with orange curd and piped into small baked pastries. The richness of the cheese plays off the crisp acidity of the Muscat Canelli.

2006 Late Harvest Chardonnay

Almond Frangipane with Lemon Fennel Mousse

Belgian style almond cakes are topped with a light mousse flavored with Meyer lemon and a hint of wild fennel pollen. The intense almond flavor pairs well with the baked apple and pear aromas in this complex Late Harvest wine.

2007 Late Harvest Riesling

Passion Fruit French Macaron

Two light meringue cookies sandwich milk chocolate ganache to form this French patisserie favorite. The strong flavor of passion fruit plays off the exotic fruit undertones in our Late Harvest Riesling.

Grand Reserve Port

Valrhona Dark Chocolate and Huckleberry Truffle

A classic pairing of bittersweet chocolate and Port.

Dark chocolate is combined with huckleberries and a touch of hibiscus powder in these decadent chocolate jewels.