



Flash & Panache: Icewine Cocktail Competition 2012 Icewine Cocktail Recipes

2012's #1 Icewine Cocktail

I-Swine-Tini by Stone Road Grille

2 parts bacon-infused scotch whiskey
2 parts Pillitteri Gewürztraminer Icewine
½ part (splash) of cranberry cocktail

Place all ingredients in a cocktail shaker with ice. Shake vigorously and pour into a martini glass. Garnish with a sprig of well cooked bacon

To make bacon-infused scotch, use cured and smoked pork hock. Place in a plastic tub with contents of a bottle of scotch and refrigerate for 48-72 hours.

Flex your mixology muscles by trying your hand at one (or all) of these cutting-edge Icewine cocktails...

Arctic Azure by LIV

1 part Icewine
1 part vodka
Drizzle of blue curacao
Splash of club soda
Scoop of lemon gelato for garnish

Combine Icewine, vodka, blue curacao and club soda. Add a scoop of lemon gelato for garnish.

Factory 13 by Pillar & Post

1 shot of Icewine
1/3 shot of vodka
1/3 shot of peach schnapps
1/3 shot of Goldschlager
Frozen peach slice for garnish

Combine the Icewine, vodka, peach schnapps and Goldschlager. Add the frozen peach slice for garnish.

NIAGARA-ON-THE-LAKE
*Icewine
festival*

Icewine Mojito
by Peller Estates

1oz mint syrup
1oz Vidal Icewine
½ oz white rum
5 - 8 mint leaves
1/2 lime
¼ oz Peller Estates Andrew Peller Signature Series Ice Cuvée

Reserve a lime wedge for garnish. Muddle rum, mint and remaining lime juice. Mix mint syrup and icewine in a shaker with ice. Strain icewine mixture into glass with mint and rum. Top with Ice Cuvée and garnish with lime wedge.

Icy Chocolate Float
by The Charles Inn

360 Double Chocolate Vodka
Reif Estate Cabernet Franc Icewine
Cabernet Franc ice syrup cinnamon whipped cream

Combine 360 Double Chocolate Vodka and Reif Estate Cabernet Franc Icewine.

To make Cabernet Franc ice syrup cinnamon whipped cream combine whipping cream and add sugar, Cabernet Franc ice syrup and cinnamon to taste. Whip until peaks form.

Twizzler
by Restaurant at the Oban Inn

Vidal Icewine
Brandy
Cherry essence
Niagara sparkling wine

Mix Vidal Icewine, brandy, cherry essence. Add Niagara Sparkling wine.

NIAGARA-ON-THE-LAKE
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Trius Icewine Barrel Maker
by Hillebrand Winery Restaurant

1 oz Trius Vidal Icewine
3/4oz Crown Royal Whiskey
1/2 bottle Steamwhistle Beer
Wedge of lime for garnish

Start by filling a Highball glass with ice. Add Trius Vidal Icewine and Crown Royal. Top off glass with Steamwhistle Beer. Garnish with a wedge of lime, serve with a straw

Whisky Sour Jellies
by Ravine Vineyard Bistro

12 oz 40 Creek Barrel Select Whisky
18 oz Riesling Icewine
12 oz fresh squeezed lemon juice
36 oz fresh whipping cream
Gelatin tablet
Fresh whole lime

Mix only 12oz icewine with all of the whisky, lemon juice and gelatin. Warm gently on the stove. Allow the mixture to set in a casserole dish in the refrigerator for three hours. Cut into 12 equal squares.

Add the remaining icewine to the cream and whip it to a stiff peak. Spoon a dollop of whipped cream over each jelly, and zest fresh lime over top.

Winter Berry
by Zee's Grille

½ ounce Chambard
½ ounce Smirnoff Vanilla Vodka
½ ounce Hernder Iced Raspberry
½ ounce Peller Estates Cabernet Franc Icewine
Stick of cinnamon to garnish

Combine Chambard, Smirnoff Vanilla Vodka, Hernder Iced Raspberry and Peller Estates Cabernet Franc Icewine. Mix thoroughly. Add stick of cinnamon to garnish.