

Seasonal Sensations from Ontario's Sommeliers

Homemade rustic terrine paired with 2013 Stratus Vineyards VQA Icewine Niagara-on-the-Lake

"This year I have been experimenting with slightly different icewine partners at the dinner table, moving away from my usual pairings with cheeses and nuts. As it happens I have also been experimenting with making savoury terrines at home, and through much trial and error have settled upon a relatively foolproof recipe that not only hits all the right buttons flavour and texture-wise, but also works a treat alongside this highly aromatic 2013 Icewine from Stratus Vineyards.

This particular terrine sees icewine and garlic-marinated pheasant breasts, much herbed ground pork and leek, a small chopped lobe of foie gras, and finally a bacon wrapping, bringing an indulgent and flavoursome richness to the table. These flavours and richness are complemented by the wine's exotic Viognier/Semillon character, while the wine's firm snap of acidity keeps all that tasty, tasty fat in check. The perfect bedfellows for the holiday season in my book."

- Jamie Drummond, Director of Programs at The Good Food Revolution, @GoodFoodRev



Pair with Ontario Icewine

Jamie Drummond suggests:
2013 Stratus Vineyards
VQA Icewine

#WINEPAIRING