

EMBRACE
THE
Taste OF Home
WITH

ONTARIO VQA
ICEWINE COCKTAILS



VQA WINES OF
ONTARIO

winecountryontario.ca

ONTARIO VQA ICEWINE

STYLE & FLAVOURS

Ontario VQA Icewine is a luscious wine with highly concentrated flavours made from grapes that have been left to freeze naturally on the vine at temperatures with a minimum -8° C. It has a firm backbone of acidity for good balance to support complex and rich flavours, is moderate in alcohol and medium to full-bodied.

Riesling

VQA Riesling Icewine has a crisp, bold acidity, with an elegant medium-bodied texture and concentrated candied citrus, apricot and peach flavours.

Vidal

VQA Vidal Icewine has a plush acidity, with a rich texture and pronounced flavours of tropical stone fruit, mango and lychee.

Cabernet Franc

VQA Cabernet Franc Icewine has rich, aromatic flavours of ripe red fruits such as strawberry and rhubarb, and often deep complex pepper notes.

FOOD PAIRINGS

VQA Icewine is one of the world's most diverse wines. It is the perfect complement for rich, intensely flavoured foods such as foie gras and aged blue cheese. It pairs very well with **savoury**, **spicy** and **sweet** flavours.

SERVING SUGGESTIONS & COCKTAILS

VQA Icewine is best served well chilled at **10 to 12° C**, and the ideal serving size is **1 ½ oz per person**. Once opened, VQA Icewine will last in the fridge for up to **two weeks**. Icewine elevates almost any food experience, but is also perfect in a variety of **cocktails**.

VQA ICEWINE COCKTAILS

VQA Icewine Martini



INGREDIENTS

2 oz VQA Vidal Icewine
2 oz Vodka
Frozen grape for garnish

INSTRUCTION

Pour VQA Vidal Icewine and vodka over ice in a cocktail mixer or shaker. Stir gently, then strain into a chilled martini glass and garnish with a frozen grape.

VQA Icewine Royale



INGREDIENTS

1 oz VQA Red Icewine
3 oz VQA Sparkling wine
Raspberry for garnish

INSTRUCTION

Pour VQA Sparkling wine into a chilled flute glass. Gently add VQA Red Icewine and garnish with a raspberry.

VQA Berry Frosty



INGREDIENTS

1 ½ oz VQA Vidal Icewine
3 oz Peach juice
1 oz VQA Rosé Sparkling Wine
5 strawberries

INSTRUCTION

In a cocktail shaker muddle four strawberries, then add VQA Icewine and peach juice. Shake vigorously and strain into a glass with ice. Top with VQA Sparkling wine. Garnish with a strawberry.

VQA Icewine Cosmopolitan



INGREDIENTS

1 oz VQA Vidal or Riesling Icewine
1 oz Premium Vodka
½ oz Grand Marnier
1 ½ oz Cranberry juice
½ oz lime juice
Citrus peel for garnish

INSTRUCTION

Pour VQA Icewine, vodka, Grand Marnier, cranberry and lime juice into a cocktail shaker filled with ice. Shake vigorously, then strain into a chilled martini glass and garnish with a citrus peel.

A Canadian in Manhattan



INGREDIENTS

½ oz VQA Riesling or Vidal Icewine
1 oz bourbon
½ oz maple syrup
Maraschino cherry for garnish

INSTRUCTION

To a cocktail shaker filled with ice, add bourbon, maple syrup and VQA Icewine. Stir and strain into a rocks glass with ice. Garnish with a maraschino cherry.

VQA Icewine 76



INGREDIENTS

1 oz VQA Riesling or Vidal Icewine
1 oz Premium Vodka
½ oz lemon juice
3 oz VQA Sparkling wine
Citrus peel for garnish

INSTRUCTION

Pour VQA Icewine, vodka and lemon juice over ice in a cocktail mixer or shaker. Stir gently, strain into a chilled coupe glass and top with VQA Sparkling wine. Garnish with a lemon twist.

VQA Red Icicle



INGREDIENTS

1 ½ oz VQA Vidal Icewine
2 oz Pomegranate juice
2 oz Ginger ale
Pomegranate seeds for garnish

INSTRUCTION

In a rocks glass with ice, add VQA Vidal Icewine, pomegranate juice, and ginger ale. Garnish with pomegranate seeds.

VQA Icewine Apple Martini



INGREDIENTS

1 oz VQA Riesling or Vidal Icewine
1 oz Premium Vodka
½ oz Apple Liqueur
Baby crab apple for garnish

INSTRUCTION

Pour VQA Icewine, vodka and Apple Liqueur over ice in a cocktail mixer or shaker. Stir gently, then strain into a chilled martini glass and garnish with a baby crab apple.

VQA Cold Fashioned



INGREDIENTS

1 oz VQA Red Icewine
1 oz Canadian Whisky
Cherries and orange slices for garnish

INSTRUCTION

In a rocks glass with ice, stir VQA Red Icewine and whisky together. Garnish with cherries and orange slices.

VQA Icewine Bellini



INGREDIENTS

2 oz Peach purée
1 ½ oz VQA Vidal or Riesling Icewine
VQA Sparkling Wine to top
Lemon twist for garnish

INSTRUCTION

Pour peach purée into a chilled flute glass, followed by VQA Vidal or Riesling Icewine. Top with VQA Sparkling wine and garnish with a lemon twist.

VQA Icewine Grand Prix



INGREDIENTS

1 oz VQA Red Icewine
1 oz Premium Vodka
½ oz Grand Marnier
Orange peel for garnish

INSTRUCTION

Pour VQA Red Icewine, vodka and Grand Marnier over ice in a cocktail mixer or shaker. Stir gently, then strain into a chilled martini glass and garnish with an orange peel.

VQA Winter Festival



INGREDIENTS

1 oz VQA Riesling or Vidal Icewine
1 oz vodka
1 oz freshly squeezed orange juice
½ oz lemon juice
Cinnamon stick for garnish

INSTRUCTION

In a cocktail shaker filled with ice, add VQA Icewine, vodka, freshly squeezed orange juice, lemon juice and cinnamon stick. Shake sharply and strain into a rocks glass filled with ice. Garnish with a cinnamon stick.

VQA Niagara Mist



INGREDIENTS

1 ½ oz VQA Riesling or Vidal Icewine
2 oz pear nectar
½ oz vodka
¼ oz lemon juice
Pear slice for garnish

INSTRUCTION

To a cocktail shaker filled with ice, add VQA Icewine, pear nectar, vodka and lemon juice. Stir until cold, then strain into a chilled martini glass. Garnish with a pear slice.





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