

THE MAGIC OF ICEWINE. THE COMPLEXITY OF BRANDY.

Icewine & Brandy Peaches

- 6 fresh peaches, pitted and halved
- 1/2 cup sugar
- 1 cup Kittling Ridge Icewine & Brandy
- 1 cup water

Directions

In a sauce pan combine water, sugar and Icewine & Brandy. Simmer over low heat until the sugar has dissolved, and cook for 3 more minutes. Remove from heat and set aside. Place peaches in a small glass bowl and pour the Icewine & Brandy syrup over peaches. Refrigerate to allow flavours to mix. Serve chilled and garnish with icing sugar.

Iced Chocolate Heaven

- 1 1/2 oz. Kittling Ridge Icewine & Brandy
- 1 oz. Prince Igor Vodka
- 1/2 oz. Crème de Cacao
- 2 cocoa beans

Garnish

- 1 chocolate stick
- 1 small piece of chocolate

In an ice filled cocktail shaker, pour the Icewine & Brandy, Vodka, Crème de Cacao, and cocoa beans. Shake for 10 seconds and pour into a martini glass. Garnish with a piece of chocolate and stick in the glass.

Ultimate Canadian Cocktail

- 1 oz. Forty Creek Whisky
- 1/2 oz. pure maple syrup
- 1/2 oz. Kittling Ridge Icewine & Brandy

Directions

1. In a cocktail shaker filled with ice, combine the Forty Creek, maple syrup and Icewine & Brandy.
2. Stir and strain into a rocks glass with ice. Garnish with a maraschino cherry.

Sparkling Strawberries

Ingredients:

- 1 oz. Kittling Ridge Icewine & Brandy
- 3-4 oz. chilled rosé sparkling wine
- Ontario Strawberries

Directions

Place strawberries in a chilled flute glass and add Icewine & Brandy. Top with the chilled sparkling rosé.



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