



COVEY RUN

SEMILLON ICE WINE

*Cocktails ~
Endless Possibilities.*



About Ice Wine

To successfully craft ice wine, vintners leave grapes on the vine until they freeze. When the temperature drops below 32°F, water in the grapes freezes but sugars and other dissolved solids do not.

Once pressed, the grapes yield sweet, concentrated juice and very little water. The result is nectar in a glass, a complete dessert in itself or a decadent accompaniment to other sweets.

ICE-TINI



Ice-Tini

Why Martini when you can Ice-tini?

INGREDIENTS:

- 1 1/2 oz Covey Run Reserve Semillon Ice Wine
- 1 1/2 oz vodka

PREPARATION:

Pour the ingredients into a cocktail shaker with ice. Shake well. Strain into a chilled cocktail glass.

Pineapple Peel Icy Sangria

INGREDIENTS:

- 1 whole medium size pineapple
- 1 fresh orange
- 8 whole cloves
- 1 cinnamon stick, 2 1/2 inches long
- 1/3 cup sugar
- 4 1/2 cups boiling water
- 1/2 cup orange juice, freshly squeezed
- 1/2 cup lemon juice, freshly squeezed
- 3-4 bottles Covey Run Semillon Ice Wine
- 6-8 fresh mint leaves
- Ice
- Fresh fruit [optional]
(strawberries, oranges, lime,
lemon, cantaloupe, blackberries)



Pineapple Peel Icy Sangria

PREPARATION:

Wash a whole unpeeled, uncut pineapple and a whole unpeeled orange. Cut the peeling from both fruits, leaving a thick layer of fruit flesh attached to the skins. Place peelings, cloves, cinnamon and sugar in a large bowl. Cover with boiling water and mix together well. Cover. Let mixture steep overnight (or 6-7 hours).

Once steeped, strain the fruit/spice mixture and discard solids. To the fruited syrup, add fresh orange juice, lemon juice and mint leaves. Stir together well.

To serve: Place fresh cut fruit chunks in bottom of a large serving pitcher. Cover with ice to fill the pitcher about $\frac{1}{2}$ full. Add equal amounts of spicy fruit mixture and Covey Run Semillon Ice Wine. Garnish pitcher with additional fresh cut fruit and fresh mint. Refresh pitcher as necessary with additional syrup and wine.

Yield: 2 sangria-style wine pitchers.

White Lotus Ice

Summon the flavors of the Far East with this exotic, bubbly concoction.

INGREDIENTS:

- 3 oz. Covey Run Reserve Semillon Ice Wine
- 2 oz. Vanilla-Ginger Simple Syrup (recipe below)
- Club soda

PREPARATION:

Pour Ice Wine and Vanilla-Ginger Simple Syrup into a collins glass with ice and fill with club soda. Garnish with a slice of lotus root.

VANILLA-GINGER SIMPLE SYRUP INGREDIENTS:

- 8 oz. sugar
- 8 oz. water
- 1/2 cup chopped fresh ginger
- 2 vanilla beans split and scraped



White Lotus Tee

SIMPLE SYRUP PREPARATION:

Combine all ingredients into a saucepan and bring to a boil for 1 minute. Remove from the heat and let steep for 20 minutes. Strain out vanilla bean pods and ginger and cool syrup. Store refrigerated for up to 1 week.

Washington Manhattan

An icy twist on the classic Bourbon cocktail.

INGREDIENTS:

- Covey Run Reserve Semillon Ice Wine
- Bourbon

PREPARATION:

Mix equal parts Covey Run Semillon Ice Wine and bourbon. Garnish with a cherry.



Northern Iced Tea

A creamy Ice Wine cocktail with juicy blackberries and smooth black tea aroma. Sweet, creamy, and smoky.

INGREDIENTS:

- 2 oz. Covey Run Reserve Semillon Ice Wine
- 1 oz. chilled blended black tea
- 5-6 frozen blackberries, defrosted
- 1 large spoonful vanilla ice cream

PREPARATION:

In shaker, add Ice Wine, tea, and ice cream. Shake with ice. Add blackberries and blackberry juice to chilled martini glass. Pour shaken ingredients on top. Ice cream will rise and create a creamy top layer.

FROSTED BERRY ICE WINE



Frosted Berry Ice Wine

A refreshing Ice Wine and raspberry cocktail with a citrus twist.

INGREDIENTS:

- 3 oz. Covey Run Reserve Semillon Ice Wine, chilled
- 1 oz. chilled raspberry liqueur (such as Chambord)
- Lemon twist

PREPARATION:

Gently mix Ice Wine and raspberry liqueur. Pour into hock wine or other stemmed glass. Rub edge of glass with lemon, and garnish with a twist.

Applewood Smoked Ice Wine

INGREDIENTS:

- 1 applewood chip
- 6 ounces Covey Run Semillon Ice Wine
- 3 ounces ice
- 4 1/2 ounces Granny Smith sweet apple nectar, preferably freshly squeezed
- 2 ounces tonic water
- 2 slices Granny Smith apple sliced very thin (per glass)



Applewood Smoked Ice Wine

PREPARATION:

Place the Covey Run Semillon Ice Wine, ice, apple nectar and tonic in a shaker and mix well; set in the refrigerator until ready to pour. Take a large white wine glass and be sure it is completely dry. Next, light the applewood chip with a match until it catches fire. Hold the glass by the stem and turn it upside down. Blow the apple wood chip out and catch the clean smoke in the center of the glass; let smoke fill the glass. Repeat with a second glass and pour 6 ounces in each glass. Garnish with Granny Smith apple slices and serve.

Sweet Indulgence

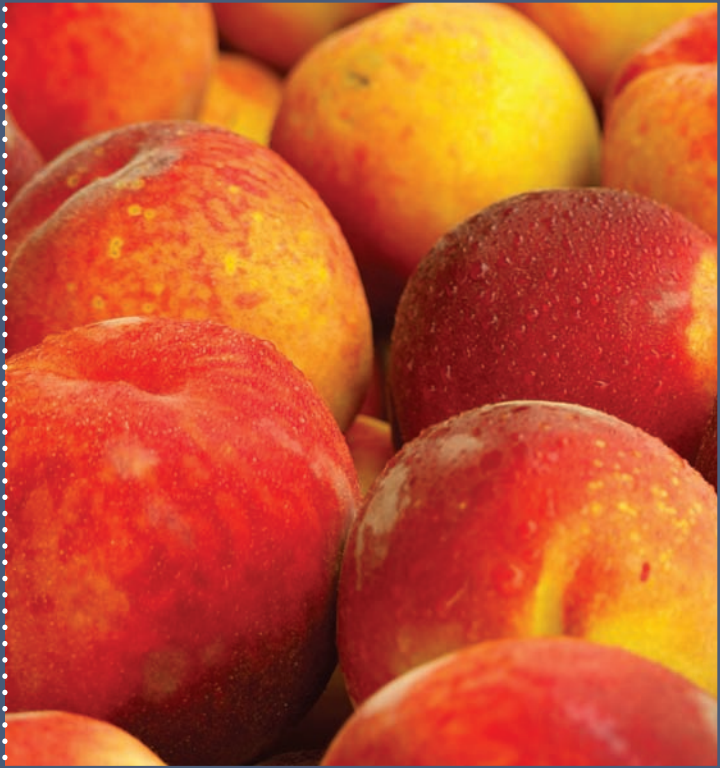
INGREDIENTS:

- 1 ounce Maker's Mark (or other) Bourbon
- 1 ounce Limoncello
- 2 ounces Covey Run Semillon Ice Wine
- 2 ounces chilled dry champagne or sparkling wine
- Lemon twist for garnish

PREPARATION:

Add bourbon, limoncello and Covey Run Semillon Ice Wine into a shaker half filled with ice and stir to combine. Strain into a champagne flute and top with chilled champagne or sparkling wine. Garnish with lemon twist.

HARVEST FREEZE



Harvest Freeze

This deliciously fruity cocktail will excite your palate and make your taste buds sing!

INGREDIENTS:

- 2 1/2 oz. Covey Run Reserve Semillon Ice Wine
- 1 1/2 oz. citrus vodka
- 1/2 oz. peach liqueur (such as Peach Mathilde)
- Homemade whipped cream flavored with nutmeg

PREPARATION:

Fill a parfait glass with crushed ice. Shake all ingredients except whipped cream. Strain into parfait glass. Top with a thick layer of seasoned whipped cream. Garnish with a frozen green grape.

Aphrodite's Kiss

INGREDIENTS:

- 2 cups cubed seedless watermelon
- ¼ cup fine grain baking sugar
- 2 ½ tablespoons lemon juice
- 1 cup pomegranate juice
- 1 ½ cups Covey Run Semillon Ice Wine
- 1 pomegranate (optional)



Aphrodite's Kiss

PREPARATION:

In a blender combine watermelon cubes, sugar, lemon juice and pomegranate juice. Use pulse to blend until smooth. (The fine grains of the baking sugar will dissolve quicker than white table sugar, which will produce a smoother texture.) Stir in Covey Run Semillon Ice Wine. Pour into a 10 x 13 inch baking dish. Cover with plastic wrap and freeze for 40 minutes. Stir mixture with a fork every 30 minutes until slushy. (This will take between 3 ½ to 4 hours) Remove the mixture from freezer and scrape with a large fork until you have the consistency of an Italian Ice. Spoon into chilled dessert glasses. Garnish with pomegranate seeds if desired. Kiss your partner after your first taste of Aphrodite's Kiss.