

OREGON BERRIES MARINATED IN QUAILHURST PINOT NOIR OVER BERRY SORBET OR VANILLA BEAN ICE CREAM

Vineyard Recommendation:

*With this desert, drink the same red wine used for marinating the berries,
the award-winning Quailhurst Pinot Noir*

Better than chocolate! Quailhurst Pinot Noir adds sophistication to fresh berries.

8 tablespoon sugar

Salt

1/4 teaspoon cinnamon

1 cup Quailhurst Pinot Noir

2 teaspoon lime juice, freshly squeezed

1 lb ripe mixed Oregon berries, hulled and sliced

1 cup berry sorbet or vanilla bean ice cream

4 fresh mint sprigs

Stir sugar, cinnamon and a pinch of salt into Quailhurst Pinot Noir until completely dissolved. Add lime juice. Pour over berries in a bowl and marinate, covered, in the refrigerator at least 1 hour. Serve in chilled wine glasses over 1/4 cup scoop of sorbet or ice cream. Garnish with a sprig of fresh mint.

Makes 4 servings.