

QUAILHURST PINOT NOIR GRANITA WITH FRESH OREGON BERRIES

Vineyard Recommendation:

*With this recipe, drink the same red wine used for cooking,
the award-winning Quailhurst Pinot Noir*

1 fresh lemon

1 fresh orange

1 1/2 cups water

1 1/2 cups sugar

4 whole cloves

2 whole star anise

10 whole black peppercorns

1 1/2 cups Quailhurst Pinot Noir

2 cups assorted fresh Oregon berries

Fresh mint sprigs

Zest (remove yellow part and orange part only) from lemon and orange. Transfer zest to heavy medium saucepan. Squeeze enough juice from lemon to measure 1 tablespoon. Squeeze enough juice from orange to measure 6 tablespoons. Set juices aside.

Add 1 1/2 cups water, sugar, cloves, star anise and peppercorns to zest and juices. Stir over moderately-high heat until sugar dissolves. Simmer 3 minutes. Cool syrup completely.

Whisk Quailhurst Pinot Noir and reserved juices into syrup. Strain into 8 x 8 x 2-inch glass dish. Cover; freeze 2 hours, stirring occasionally. Freeze until firm, 8 to 24 hours.

Note: This recipe creates a softer version than most granitas.

Layer berries and granita into chilled wine glasses. Decorate with fresh mint sprigs.

Serves 4 to 6.