

WINE COUNTRY | THIS WEEK

Thu, 12/06/2018



Domaine Carneros

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Bubbles and Brandy Meets Artisanal Ice Cream

As a follow-up to the runaway success of the 2017 Rosé All Day Sorbet, the sparkling wine château Domaine Carneros – a méthode traditionnelle sparkling wine producer and landmark symbol of the Carneros region- has once again enlisted the talented tastebuds of San Francisco-based Humphry Slocombe. This small-batch ice cream brand, synonymous with inventive flavors sprinkled with a dash of rebellion, has created a signature sparkling treat just in time for the holidays. The “Cherry Fizz” is an intoxicatingly delicious ice cream which has been custom crafted using Domaine Carneros Brut Cuvée at its core. The frozen effervescent confection is touched with brandy, studded with sumptuous brandied Amarena cherries and accented with hints of bright citrus. The result: A delightful balance of flavors which meld an ultra-velvety texture into a slightly boozy, tart and rich creamy goodness. It’s a classic sparkling wine cocktail with a delightful Humphry Slocombe twist. This limited-edition flavor will appear in Humphry Slocombe shops in San Francisco and Los Angeles starting December 3rd. Beyond the trip to the ice cream shop, you can



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create a sippable version of the recipe at home. Domaine Carneros has collaborated with Scott Beattie, acclaimed wine country-based mixologist and author of *Artisanal Cocktails*, to design a “Cherry Fizz” sparkling wine cocktail. Echoing the flavors of this custom Humphry Slocombe flavor, this is the perfect sparkling cocktail for discerning bubbly drinkers and ice cream addicts alike.

Celebrate The Every Day, Gift Sparkling Wines This Holiday

In honor of this summer’s opening of the light-filled glass conservatory-style tasting salon, the winery has released a limited-edition cuvée called Jardin d’Hiver. At under 200 cases, this dry Late Disgorged Ultra Brut [\$59] is a style never before produced at Domaine Carneros. The low dosage (the amount of sugar added to the sparkling wine just before corking) makes for a very crisp cuvée while its age imparts a wonderful richness. An excellent match with winter dishes, this wine’s cleansing crispness and creamy caramel notes linger long into the next sip. For a truly special gift, this rare wine is presented in its own wintry gift box and named, “Silver Belle” (\$69). This beautifully designed package makes it the perfect gift for the sparkling wine connoisseur. Available at the winery or online. To experience the versatility of sparkling wines with food, indulge in their ‘Art of Sparkling Wine Pairing’ for \$85 per person. This seated tasting in the new Jardin d’ Hiver salon offers stunning views of the region’s vineyards while delighting in a specially curated flavor tour of Asia. Included are four savory and one sweet Asian-themed bites paired with four sparkling wines. Led by their most knowledgeable wine educators, this experience will open your eyes to a new side of sparkling. Offered Monday through Friday, one seating per day at 11 a.m. Reservations are required 48 hours in advance.

20th Anniversary of Le Rêve

Founded in 1987, Domaine Carneros reflects the hallmark of its founder, Champagne Taittinger, in creating a vision of terroir-driven sparkling wines while preserving the integrity used in méthode traditionnelle production. Straddling both Napa and Sonoma counties, their six estate vineyards are located entirely in the Carneros AVA, totaling approximately 400 acres, and farmed with a sole focus of crafting ultra-premium sparkling wine and Pinot Noir. The grand architecture and ornate interior design is inspired by the 18th century Château de la Marquetterie, the Taittinger family residence in the Champagne region. Founding Winemaker and CEO, Eileen Crane, has overseen 31 harvests at the château and in 2018 celebrates the 20th anniversary of the winery’s luxury cuvée, Le Rêve Blanc de Blancs. For more information on their sparkling wines and tasting experiences, visit domaincarneros.com/visit.

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Cherry Fizz Cocktail

(single serving)

4.5 oz Domaine Carneros Estate Brut Cuvee

.25oz Luxardo Maraschino liqueur

.25 oz Cherry Heering liqueur

.5oz VSOP Cognac

1 dash Angostura bitters

Zest of orange

Chill all ingredients prior to mixing. Combine the Luxardo, Cherry Heering and Cognac in a cocktail glass. Add the Brut and finish with a dash of the bitters. Stir very gently to mix ingredients (without breaking the bubbles). Run an orange peel curl around the rim of the glass to release its oils then garnish over the rim.

This “Cherry Fizz” sparkling wine cocktail was designed to mimic the flavors of the new custom Humphry Slocombe ice cream. A perfect sparkling cocktail for your holiday entertaining!