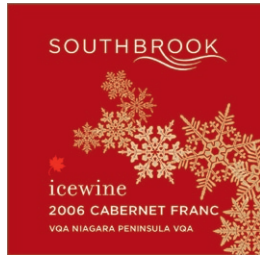


SOUTHBROOK



2006

Icewine – Cabernet Franc

INSPIRED. Clean *and* sweet *and* intense *and* RED!

\$59.95 / 375mL

FOOD PAIRING:

This icewine is ready for milk or white chocolate, or simply drizzled over a chocolate swirl cheesecake. Marinate some fresh strawberries or raspberries and serve with vanilla ice cream.

Availability: at the Vineyards or at www.winerytohome.com



2004

Icewine – Vidal BARREL FERMENED

RITZY. Golden fruit cake in a glass.

\$49.95 / 375mL

FOOD PAIRING:

Any blue-veined cheese. Try a Blue Brie for a perfect match in textures. Serve with some peaches marinated for an hour in the fridge and serve cold.

Availability: at the Vineyards or at www.winerytohome.com



2005

Icewine – Vidal

RADIANT. Tropical fruit, on ice.

\$39.95 / 375mL

FOOD PAIRING:

For a change of pace, try a White Stilton instead of the blue one. Like all of our Icewines, this one can also BE dessert!

Availability: at the Vineyards or at www.winerytohome.com
