

FINE WINE & GOOD SPIRITS

Taste

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*Get
fresh!*

FARM-TO-TABLE FOOD & DRINKS

Plus

- Timeless martinis
- Rediscovering tequila
- Spring sparklers

Pickled veggie martini
See recipe on page 72.

FREE





Fruit Wines

IF GRAPES ARE THE BASE OF YOUR FAVORITE REDS, WHITES AND rosés, it stands to reason that other fruits can create equally exciting wines—a notion with which many winemakers would agree. By definition, fruit wines are made from any fruit other than grapes—say, peaches, pears or strawberries. They range from bone dry to super sweet and can be made from just one fruit or a blend of several. Fruit wines have a long history—plum wine, for example, has been around for centuries in China and Japan—and they’ve improved in quality in recent years, earning fans across the wine world. These wines are ideal to sip chilled on a hot day or topped with some seltzer as a fruity spritzer.

Three fruit wines to try:



CHADDSFORD SPICED APPLE WINE

Price: \$10.99 | Size: 750 mL
Code: 7324



FU-KI PLUM

Price: \$11.99 | Size: 750 mL
Code: 6038



SUBARASHII KUDAMONO ASIAN PEAR WINE

Available in select stores.
Price: \$14.99 | Size: 750 mL
Code: 15654