

GREAT ESTATES
OF THE *Okanagan*



JACKSON-TRIGGS
— ESTATE WINES —

Jackson-Triggs Proprietors' Reserve Riesling Icewine
Apricot and Goat Cheese Crostini

1 cup	Sun Dried Apricots (Pre-Soaked and covered in warm water)
1	Diced Shallot
1/2 cup	Jackson-Triggs Proprietors' Reserve Riesling Icewine
6 pc	Diced Basil Leaves
1/4 cup	Water
Pinch	Salt
Pinch	Black Pepper
12 pc	Baguette cut into thin slices
100 gr	Soft Chevre goat cheese

In a small pan add Icewine, water, shallots and apricots. Cook and stir over medium heat until mixture becomes syrupy. Put mixture into food processor and blend for 15 seconds. Add fresh basil, salt and pepper. Cool and set aside. Lightly toast baguette in warm oven. Remove and spread soft Chevre. Top each piece with the macerated fruit.

Serve as an appetizer paired with Jackson-Triggs Proprietors' Reserve Riesling Icewine. (Serves 6)