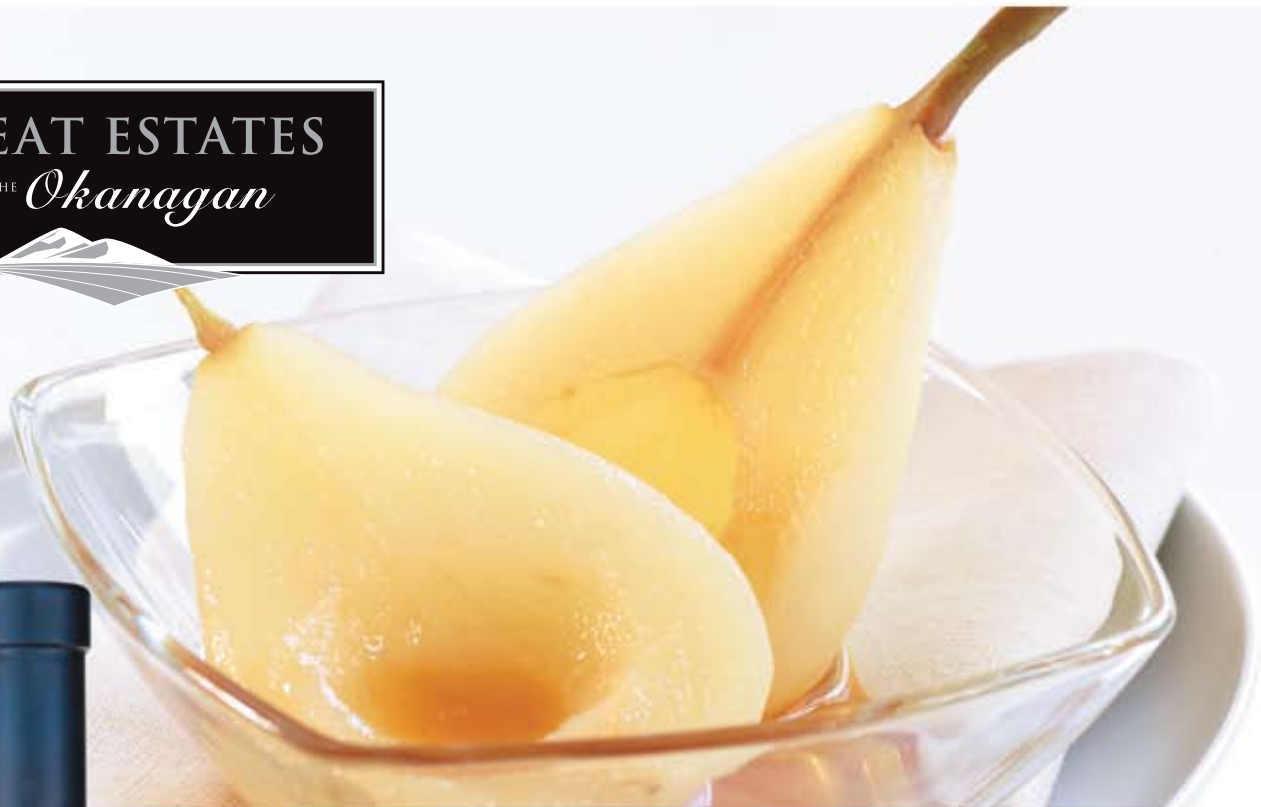


GREAT ESTATES
OF THE *Okanagan*



SUMAC
RIDGE
ESTATE WINERY

Sumac Ridge Estate Gewürztraminer Icewine Poached Spiced Bartlett Pears

- | | |
|---------|--|
| 1 | Whole Bartlett Pear (peeled, cored and halved) |
| 1/2 cup | Sumac Ridge Estate Gewürztraminer Icewine |
| 1/2 cup | Water |
| 1/2 pc | Cinnamon Stick |
| 2 pc | Whole Clove |
| 1/4 pc | Star Anise |

Add all ingredients into a small pot and cook at a medium heat. Once the liquid comes to a brisk simmer, remove from heat and let pears cool in the liquid. Cool in refrigerator until ready for use. Optional: the liquid can be reduced into syrup to be served as a sauce for the pears.

Serve as a dessert on its own or with vanilla ice cream drizzled with the strained syrup. Pair with a glass of Sumac Ridge Estate Gewürztraminer Icewine. (Serves 2)