

Wine Ice Cream and Ices: 10 to Eat, Buy or Make

See who serves and sells wine sorbets and ice creams and get recipes for making wine ices at home.

By Rose Kennedy
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Mercer's Dairy won "Best New Product" at the Great American Dessert Expo in June 2007 and left no doubt. With Mercer's as the pioneer, retail wine ice cream is a hot and delicious trend with no cool-down in sight.

Mercer's varieties feature small-dairy cream and White Riesling, White Zinfandel or Chardonnay that's the real stuff, packing lots of taste and the alcohol equivalent of a glass of wine per pint of ice cream. They started selling through New York restaurants, Finger Lakes region wineries and stores in New York and Jersey in 2006 and business is booming.

Things are taking off for Glace de Vino, too. It's also a New York-based collaboration between two friends that started producing in 2006, but it markets its pints on the Internet as well as in stores. The bigger difference, though, is that Glace de Vino products like Strawberry Cream Chardonnay Sorbet feature wine sauces swirled into all-natural ice cream. Because the sauces have been cooked, the ice cream is non-alcoholic.



Another trendy company is pushing another very adult frozen dessert, all summed up in their name: Wine Cellar Sorbets. While the idea of wine sorbet isn't as hot off the press as wine ice cream, the folks at Wine Cellar are up-to-the-minute on distribution: patrons can order pints off the Internet courtesy of Federal Express delivery.

Chefs and cookbook authors are also heralding the fun and flavor of making your own wine ice, from Lemon Grass Wine Ice from Lou Seibert Pappas' *Ice Creams and Sorbets* cookbook, perfect for a tasty tidbit after a spicy meal, to Pinot Noir Granite, a creation of Swampscott, Mass., pastry chef and consultant Judy Mattera.

So ... is it better to be served, buy on the Internet or make your own batch of frozen delight flavored with the wine of your choice? Actually, you don't have to choose, since all the ordering information and recipes you need to try all of the above is right here.

Go ahead, dip in to some adults-only icy desserts.

First up: [Mercer's Wine Ice Creams](#)

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