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# WEALTH

GENTRY

*The Art of Living Well*

*Wine & Spirits*

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## Drink Your Dessert

Everyone knows to save room for dessert, but what about dessert wines?

Sadly, dessert wines don't stand a chance against whatever flashy Cabs and Zins may have tempted you earlier in the evening. Which is a shame, because anyone who's dipped their toe (or nose) into the world of fine dessert wine will tell you that it's as complex and thrilling a vertical as any other. In fact, the simplicity of the umbrella term "sweet wine" is misleading, considering how many different methods vintners use to get the desired sugar levels.

As with all winemaking, climate is king—and depending on whether they're in the arid fields of Northern Italy or the chilled valleys of Canada, winemakers can make dessert wine through any one of the following processes: 1) freezing the grapes (think Icewine), 2) drying the grapes (Italian "straw wines" like Vin Santo), 3) fortifying the wine by adding spirits mid-fermentation (Port, Madeira), 4) letting the grapes over-ripen (late-harvest Rieslings and Gewürztraminers—look for those with "Auslese" in the name, and 5) encouraging botrytis, more elegantly known as "noble rot," a sugar-concentrating fungus (Sauternes and Tokaji, the famous Hungarian wine). The goal is high sugar, high alcohol, and exquisite taste.

So now that you know the "how," let's return to the "what." Here are *Gentry's* favorite dessert wines, the ones that will have you planning meals backwards from here on out. ♦



### **Dolce Napa Valley Late Harvest Wine.**

From the only winery in North America that is solely devoted to producing a single, late-harvest wine, this 2007 wine is youthfully fruity with layered aromas of honey and caramel that shift to flavors of peach and pineapple. Pair with bread pudding or butterscotch pudding.