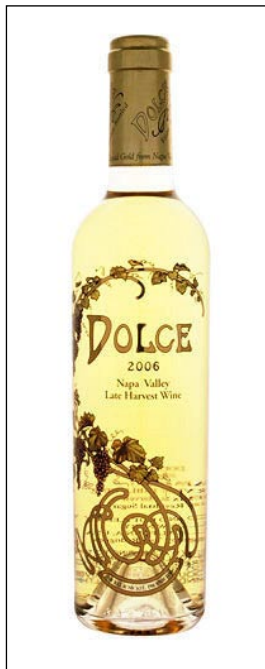


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Ice cream with wine? You bet — and scotch, too

BY FRED TASKER



I've always argued that wine goes with pretty much everything. Crisp champagne with deep-fried chicken. Fruity pinot noir if you put ketchup on your burger, spicy zinfandel if you prefer mustard. Sweet, powerful red port with fudge brownies. You get the picture.

I do the wine recommendations for Linda Gassenheimer's *Food News & Views* on Miami public radio station WLRN-91.3 FM, and she is always trying to stump me. On a recent week, when her guest was an ice cream expert, she thought she had me. I could just see her rubbing her hands: "Fred'll never find a wine match for ice cream."

Not so fast, Linda. I've done some serious homework, and there are all kinds of wonderful wine-with-ice-cream pairings. Here are some examples:

- Peach ice cream with 2006 Far Niente "Dolce" Dessert Wine, Napa Valley (80 percent semillon, 20 percent sauvignon blanc): golden amber hue, with intensely sweet flavors of oranges, honey, vanilla and pears.