

SWIRLSAVVY

Wines for the sweet tooth



BY ANU KARWA

While the kids are out trick-or-treating this Halloween and you're stuck at home passing out candy, try some wines that are tricks and treats in their own right (drinking out of plastic jack o' lanterns optional).

Wines that trick



Anne Amie Vineyards, "Prisme" Pinot Noir Blanc, 2007, Willamette Valley, Ore. (\$45). This golden-hued wine made from organic Pinot Noir grapes is a "Vin Gris," a white or rose wine made from black grapes in a method different from traditional roses. It spends 18 months aging in French oak barrels. If you were blind-folded and sipped this, you'd swear you were drinking a creamy, toasted Chardonnay.

Fre Sparkling Brut (\$6). I'm usually not a cheerleader for dealcoholized wine, but this alcohol-free sparkling wine is pleasantly surprising and a nice option for revelers who are designated drivers. Keep a bottle or two on hand as a responsible host. Crisp and dry, the red apple flavors and bright acidity set this sparkler apart from other non-alcoholic counterparts.

Wine Cube 2007, Chardonnay, CA (\$17, 3L). Part of a trend that threw many for a loop was the comeback of boxed wine, albeit in a more premium style.



The Wine Cube is a joint project between Target and Trinchero Family Estates, whose estate wines start at \$35. The tricky part — it's a boxed wine that is actually tasty. The medium-bodied, pleasing Chardonnay is quaffable and bursts with Granny Smith apple flavors.



Wines that treat

Seven Sisters, Bukettraube, Odelia, 2008, South Africa (\$13). The rarely seen Bukettraube grape produces a semi-sweet wine from a storied vineyard with the nuttiness and complexity of a much more expensive wine. White flower petals and clover honey with a good amount of acidity at its backbone balance the sweet flavors.

St. Supery, Moscato (\$20). Intense tropical fruit flavors of lychee and ripe white peach and the juice of sweet green grapes hit your palate and linger with a slightly sweet finish — a perfect complement to fall's poached apple and pear desserts.

King Estate, Signature Vin Glace (\$18). An superb ice wine from 100 percent organic Pinot Gris grapes shows that sweets don't have to come in colorful wrappers this holiday. Made from a process wherein ripe, frozen grapes provide concentrated sweet juice, try this wine with almond cookies for a real treat.



Anu Karwa writes the blog swirlsavvy.blogspot.com. Get more wine tips there and follow her on Twitter (@SwirlWineSavvy).