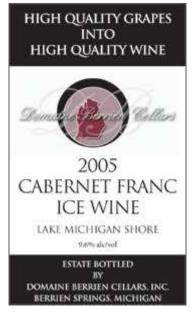


WINE RECOMMENDATION



Domaine Berrien Cellars

2005 Cabernet Franc Ice Wine, Estate (Lake Michigan Shore)

Brought to the attention of North American wine consumers by such Canadian producers as Peller Estate and Inniskillin, Cabernet Franc ice wine grows more popular by the day. Wineries in Canada's Niagara Peninsula remain the largest producers of this rare, rich and sweet ambrosia. But there's competition coming from the Lake Michigan Shore AVA.

As a table red wine, Cabernet Franc is growing in popularity in all of Michigan's AVAs. No producer, however, has yet crafted it as an ice wine with balanced sweetness as well as Domaine Berrien Cellars.

Grapes planted in 1999 in the estate's Abigail Vineyard block were naturally frozen on the vine, harvested and pressed on December 7 and 8, 2005 at 15 degrees F and 44 degrees Brix.

With brick red hues, 2005 Domaine Berrien Cellars Cabernet Franc Ice Wine sports blueberry, cranberry, candied cherry and ripe plum aromas. Flavors make a Cabernet Franc varietal statement with blueberry. Added strawberry, raisin, dried cranberries and candied cherry characters are spiked with a note of tangerine.

This stuff is a viscous, concentrated nectar -- extravagant and delicious!

Reviewed February 26, 2007 by Eleanor & Ray Heald.

THE WINE

Winery: Domaine Berrien Cellars

Vineyard: Estate Vintage: 2005

Wine: Cabernet Franc Ice Wine

Appellation: Lake Michigan Shore

Grape: Cabernet Franc **Price**: \$50.00 (375ml)

THE REVIEWER



Eleanor & Ray Heald

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.