

Sweet Wines Need Some Love



Elio Perrone Moscato d'Asti

Stefano Perrone makes Moscato d'Asti with real precision...bright peach and orchard fruit are held up by acidity instead of the flat sweetness most people expect. Pour it before dinner with melon and prosciutto, or let it finish a light dessert instead.



Santa Julia Tardio Late Harvest Torrontés

Late-harvest Torrontés from Mendoza is the kind of find people don't expect at this price... peach, apricot, and orange blossom in a wine light enough to serve well chilled. It's built to close a rich meal, prime rib included, without leaving you weighed down.



Château La Clotte-Cazalis Sauternes

Noble rot — a fungus that shrivels grapes and concentrates the sugar — does the real work here, picked by hand over several trips through this Bordeaux vineyard. You'll taste Honey, apricot, and ginger, with real acidity to keep it from feeling syrupy.



Corte Sant'Alda Recioto della Valpolicella

Grapes for this Recioto spend weeks drying on straw mats before pressing...the same approach behind Amarone, aimed here at sweetness instead of dryness. The result pours like a light port, best alongside something rich rather than as dessert itself.



Owen Roe "Parting Glass" Gewürztraminer

Yakima Valley isn't the obvious place for dessert wine, but Owen Roe's Parting Glass Gewürztraminer makes the case...lychee and rose petal wrapped around real sweetness. Keep a bottle around for takeout night...it's built for the heat in Thai or Sichuan food.



Selbach-Oster Riesling Kabinett

Riesling is usually where people meet sweet wine first, and this kabinett off the Mosel's slate slopes is the bottle to hand the skeptics...citrus and stone fruit are cut by real acidity. It's light enough to open before dinner, not just save for something spicy later.

