



PRESQUE ISLE  
WINE CELLARS

## The Kisses - Ice Style Dessert Wines



"Presque Isle in Pennsylvania makes some fabulous dessert wines, and if you can find their Lake Erie Eskimo Kisses, made with Vidal, buy it. I actually drank the whole glass, which never happens at a judging."

"This ice-style wine is a tremendous value, about half the price of traditional ice wine."

Jeff Siegel, Dallas, TX – [The Wine Curmudgeon](#)

**Eskimo Kisses** Our PIWC signature dessert wine, made from frozen Vidal Blanc grapes, is **an exquisite experience for the senses**. A beautiful vision in the bottle, the rich amber nectar exudes aromas of honey and dried tropical fruit. With a rich but balanced sweetness, this delicious ice style wine blankets the palate with a luxurious golden finish. A perfect finish for any sumptuous dining experience.

**Double Gold** – 2019 Finger Lakes International Wine Competition  
**Gold Medal** – 2018 San Francisco Chronicle Wine Competition

**Gold Medal** – 2021 Eastern International Wine Competition  
**Commended Wine** – 2018 International Wine Challenge, London UK



**Hot Kisses** Incredible and unique taste experience; a must try for the Chili Adventurer! We've added a single red chili pepper to our classic ice style dessert wine and the visual and taste effect is astounding. The rich sweetness and the infused pepper spice balance each other perfectly for an exquisite and unexpected taste experience. The golden sweetness fills your mouth but is not too sweet and is joined by a provocative burst of spice that finishes into a lingering luxuriant warmth that is not too hot and not too spicy.

**Gold Medal** – 2018 Pennsylvania Farm Show Wine Competition  
**Gold Medal** – 2017 Florida State Fair International Wine Competition



**Hot Kisses Reviews**

**Cinnful Kisses** A Cinnfully delicious brand new partner to our legendary Eskimo Kisses. Natural cinnamon sticks infuse our classic Kisses with the spice's warmth and aromatic richness. The **golden sweetness and infused spice harmonize powerfully but subtly** to create a blissful balance of sweet and savory with a hint of exotic Mediterranean flavors. We like to think of this wine as "The Holidays in a Bottle" as its flavors and aromas evoke mom, apple pie, autumn days, and holiday memories.

**Silver Medal** – 2016 Sonoma International Women's Wine Competition

**Scarlet Kisses NEW!** Limited Edition Cabernet Franc Ice-Style Wine. Incredible cranberry, cherry & white chocolate flavors!



**Kisses Dessert Pairing Recs**



**Kisses Cheese and Savories Pairing Recs**



**Kisses and Tails Amazing Kisses Craft Cocktail Recipes**





PRESQUE ISLE  
WINE CELLARS  
SERVING THE WINEMAKER SINCE 1964

**Kisses and Tails cocktail recipes**  
**Kisses dessert pairing suggestions**

## **2017 Eskimo Kisses**

PA – Lake Erie

Size: 375ml and 187ml – Bottle

**92**  
POINTS

A consistent gold medal wine with a golden flavor. Our PIWC signature dessert wine, made from frozen Vidal Blanc grapes, is an exquisite experience for the senses. A beautiful vision in the bottle, the rich amber nectar exudes aromas of apple, honey, apricot, & dried tropical fruit. Thick and sweet with a balancing crispness, this delicious ice style wine blankets your palate with a warm and luxurious finish.

Enjoy Eskimo Kisses well chilled all by itself or especially paired with desserts, cheeses, or charcuterie. Splendid for craft cocktails, too! A perfect addition to any sumptuous dining experience!



### **Current Vintage Awards**

Double Gold Medal – 2019 Finger Lakes International Wine Competition

Gold Medal (92 Points) – 2021 Eastern International Wine Competition

Gold Medal – 2019 Lone Star International Wine Competition

Gold Medal – 2019 Florida State Fair International Wine Competition

Silver Medal – 2019 San Francisco Chronicle Wine Competition

Silver Medal – 2018 Finger Lakes International Wine Competition

### **Recent Awards History**

Double Gold Medal – 2014 Finger Lakes International Wine Competition

Double Gold Medal – 2013 American Wine Society Commercial Wine Competition

Gold Medal and Grand Star Award – 2012 Lone Star International Wine Competition

Gold Medal – 2018 San Francisco Chronicle Wine Competition

Gold Medal – 2017 Lone Star International Wine Competition

Gold Medal and Best Dessert Wine – 2016 Mid-American Wine Competition

Gold Medal – 2015 Lone Star International Wine Competition

Gold Medal and Grand Star Award – 2014 Lone Star International Wine Competition

Gold Medal – 2014 Dallas Morning News TEXSOM Wine Competition

The Honorable Mentions – 2018 Pennsylvania Wine Excellence Top 10 PA Wines

Commended Wine – 2018 International Wine Challenge London UK



**“We judged seven best of class flights, and almost all of the wines were exceptional...Presque Isle in Pennsylvania makes some fabulous dessert wines, and if you can find their Lake Erie Eskimo Kisses, made with Vidal, buy it. I actually drank the whole glass, which never happens at a judging.”**

**Jeff Siegel, Dallas, TX – [The Wine Curmudgeon](#)**

### **Details**

Harvest Dates: November 2017

Vineyard: Jim Bartlett

Average Degree Brix at Harvest: 38.0

Titrateable Acidity: 10.7 g/L

Fermentation: In stainless steel tanks at cool temperatures

Aging: Stainless steel tank storage

Blend/Composition: 100% Vidal

Yeast: EC1118

Alcohol Level: 12.2%

Residual Sugar: 15%

pH at Bottling: 3.12







**Kisses and Tails cocktail recipes**  
**Kisses dessert pairing suggestions**

## **Hot Kisses**

PA - Lake Erie

Size: 375ml and 187ml - Bottle

One of our newest wine creations is a bold new partner for our legendary Eskimo Kisses. We've added a single Thai chili pepper to our classic ice style dessert wine and the visual and taste effect is astounding. The rich sweetness and the infused pepper spice balance each other perfectly for an exquisite and unexpected taste experience. The golden sweetness fills your mouth but is not too sweet and is joined by a provocative burst of spice that finishes into a lingering luxuriant warmth that is not too hot and not too spicy.

If you find dessert wines a little over the top for your sweet tooth, you'll be pleasantly surprised by Hot Kisses. If you already love our Eskimo Kisses, then try spicing up your next special dining experience by introducing some Hot Kisses!

Enjoy Hot Kisses with food or all by itself. Great with seafood, Indian food, and meats or try it with chocolate desserts! Also a great foundation for some inventive craft cocktails.

### **Current Vintage Awards**

Gold Medal – 2018 Pennsylvania Farm Show Wine Competition

Gold Medal – 2017 Florida State Fair International Wine Competition

Silver Medal – 2021 Pennsylvania Farm Show Wine Competition

### **Recent Awards History**

Silver Medal – 2015 Finger Lakes International Wine Competition



**5-Stars** Review By Jessi 09/23/2015

### ***INCREDIBLE TASTE!!***

*Tried the Hot Kisses at Seven Springs wine festival, it is AWESOME!!! The description they give is ON POINT! It's worth the price and the short wait!*



### **Details**

Harvest Dates: November 2016 & 2017

Bottling Date: Dec 2017 and Nov 2019

Alcohol Level: 12%

Titrateable Acidity: 15.3 g/L

pH at Bottling: 3.29

Vineyard: Jim Bartlett

Average Degree Brix at Harvest: 38.0

Residual Sugar: 15%

Fermentation: In stainless steel tanks at cool temperatures

Aging: Stainless steel tank storage

Blend/Composition: 100% Vidal infused with Thai Chili Pepper



## Lake Erie Hot Kisses

★★★★★ **Hot Kisses** 08/11/2019

By Brian M Bond

Tried this at the Bradford Pa wine walk and I thought it was incredible. The heat was unexpected but it's a very well balanced wine.

★★★★★ **Hot Kisses** 10/11/2018

By Mary Corrigan

WOW! I got back to SC after my visit to a wine function that I was involved in. I bought a few different wines that day, but the Hot Kisses wine from Presque Isle Wine Cellar was the ONLY one I sought out to buy more of. Who needed five more bottles of Hot Kisses? I DID! Thank you for such an amazing tasting wine. The warm feel going down will be especially great on a cold evening!

★★★★★ **Hot kiss!** 09/25/2016

By Lisa and steve

We love love love this wine!!! Bought three bottles at northeast this weekend! Can't stop drinking it!

★★★★★ **Fathers day gifts** 07/02/2016

By Bridget Foerster

Bought this for my husband and father for father's day gifts. They both love it! Just the right amount of spice, they said. Shipped quickly, in plenty of time.

★★★★★ **Spice is Nice** 12/14/2015

By Chris

Tried this for the first time today. Absolutely loved it. You get the sweet followed by the spice. It's a totally unexpected surprise. It doesn't burn. It's just the right combination of sweetness with a slightly hot after taste.

★★★★★ **INCREDIBLE TASTE!!** 09/23/2015

By Jessi

Tried the Hot Kisses at 777 Springs wine festival, it is AWESOME!!! The description they give is ON POINTÖÿ□ Its worth the price and the short wait!



### [Lake Erie Hot Kisses](#)

SKU: W-HK

**Price: \$16.99**

### **2015 Hot Kisses**

PA - Lake Erie

Size: 375ml or 187ml - Bottle

Can ship to addresses within **PA, OH, NY, TX, CA, FL, VA, IL** and [32 other states](#)

**Pick your bottle size** - 375ml or Little Kisses 187ml size perfect for the solo Kisses lover or for couples just wanting to share a private Kiss.

One of our newest wine creations is a bold new partner for our legendary Eskimo Kisses. We've added a single Thai chili pepper to our classic ice style



### **Cinnful Kisses**

PA - Lake Erie

Size: 375ml and 187ml - Bottle

A Cinnfully delicious brand new partner to our legendary Eskimo Kisses. Natural cinnamon sticks infuse our classic Kisses with the spice's warmth and aromatic richness. The golden sweetness and infused spice harmonize powerfully but subtly to create a blissful balance of sweet and savory with a hint of exotic Mediterranean flavors.

This newest member of the Kisses Trio is a perfect way to finish off a sumptuous dining experience or just enjoy a glass on its own and savor the luxuriant flavors and aromas. A fantastic foundation for inventive craft cocktails as well. Many of our customers also love the taste of Cinnful and Hot Kisses blended together for a provocative hot and cinnful kiss sensation.



We like to think of this wine as "The Holidays in a Bottle" as its flavors and aromas evoke mom, apple pie, autumn days, and holiday memories.

### **Current Vintage Awards**

Silver Medal – 2016 Sonoma International Women's Wine Competition

Bronze Medal – 2017 Lone Star International Wine Competition

Bronze Medal – 2017 Florida State Fair International Wine Competition

Bronze Medal – 2016 Mid America Wine Competition

### **Details**

Harvest Dates: October 2015

Vineyard: Jim Bartlett

Bottling Date: May 2016

Average Degree Brix at Harvest: 38.0

Titrateable Acidity: 17.0 g/L

pH at Bottling: 3.21

Alcohol Level: 12%

Residual Sugar: 14%

Blend/Composition: 100% 2015 Vidal  
infused with the addition of natural  
cinnamon sticks.

Fermentation: In stainless steel tanks at cool  
temperatures

Yeast: EC1118

MLF: None

Aging: Stainless steel tank storage







### 2018 Scarlet Kisses

PA - Lake Erie

Size: 187ml - Bottle

In addition to making a phenomenally good dry red wine, Cabernet Franc makes a decadently wonderful ice wine. With the success of our inaugural vintage Presque Isle Wine Cellars is excited to release our new 2018 vintage **Cabernet Franc ice-style wine - Scarlet Kisses**.

This exquisite dessert wine showcases beautiful aromas and flavors of fresh cranberry with a touch of cherry, cocoa, and white chocolate. The gorgeous, airy scarlet color is a feast for the eyes as well. A beautiful vision in the bottle, the rich red nectar exudes complex and comforting aromas and blankets your palate with a luxurious sweetness balanced by a delightfully bright acidity.



Scarlet Kisses comes in a **187mL bottle size** perfect for the solo Kisses lover or for couples just wanting to share a private Kiss. Easily finished in one sitting and perfect as a memorable gift or stocking stuffer.

Enjoy Scarlet Kisses well chilled with desserts, chocolates, and cheeses or savor the delicious rich, balanced sweetness all by itself. Scarlet Kisses is a perfect ending to any sumptuous dining experience and a fantastic foundation for inventive craft cocktails as well.

This boutique limited edition won't last long and should not be missed so be sure to get your Scarlet Kisses soon!

#### **Details**

Harvest Dates: November 2018

Vineyard: John and Cindy Moorhead Farm

Bottling Date: Feb 2019

Average Degree Brix: 35.0

Titrateable Acidity: 6.9 g/L

pH at Bottling: 3.76

Alcohol Level: 12%

Residual Sugar: 15%

Blend/Composition: 100% 2018 Cabernet Franc

Fermentation: In stainless steel tanks at cool temperatures

Yeast: EC1118

MLF: None

Aging: Stainless steel tank storage





## **Presque Isle Wine Cellars Kisses Trio Dessert Pairing Suggestions**

### **General guidelines for all three Kisses wines:**

- Keep the food less sweet than the wine
- With rich desserts, use less sugar and natural sweeteners like honey, maple syrup, or fruit puree/syrup and adding an acidic fruit component balances the richness and works in synergy with the wine acidity
- Avoid pairing with heavily spiced/aromatic desserts
- Avoid pairing with airy creamy things like whipped cream and meringue
- Caramelized fruits (baked or stewed) will have a natural affinity for these wines
- Nuts (Pistachios, Almonds, Peanuts, Pecans, Walnuts, Hazelnuts) have a natural affinity
- Salt loves sweet so desserts and, especially, chocolates and caramels with a bit of salt pair nicely
- Avoid mint – it will have a tinny flavor interaction
- To let the wine show, keep the dessert simple in its flavor profile with fewer ingredients

### **Wine-specific suggestions:**

#### **Eskimo Kisses**

- Complementary flavors include baked apples, apricot, peaches, figs, dates, pastries (puff, filo or pâte à choux), caramel, toffee, butterscotch, praline, ginger
- Lighter density cream desserts – crème brûlée, crème caramel, flan, ice cream, custard - pair nicely
- Contrasting flavors that work well include citrus (especially lemon) and fresh berries (raspberries, blueberries, blackberries, etc.), bittersweet chocolate, salted chocolate or caramel, fruit tarts
- This wine is simpler in flavor than Cinnful and Hot Kisses and can handle more complex desserts

#### **Cinnful Kisses**

- A touch of cinnamon in the food is OK, but too much will quickly become obnoxious
- Better to use fruit that is not spiced, and let it act as a foil for the spice in the wine – apples, pears, bananas
- A hint of mocha or coffee flavors pairs nicely
- Chocolate (white, milk, or medium dark) and ice cream are nice complements. Densely or intensely chocolate desserts will clash, though. Try a bread pudding, too.
- Orange is the best contrasting citrus flavor to incorporate. Other contrasting flavors that work well include pomegranate and cherry (sour)

#### **Hot Kisses**

- Creaminess can work nicely here--but keep it denser, more like condensed milk creams, plain cheesecake, mousse, or relatively plain ice cream
- Dark Chocolate pairs wonderfully but keep the chocolate an ensemble player or supporting cast member in the dessert - dark chocolate scrapings or crust on a cheesecake, for example
- Cold desserts are best
- Lime is a good citrus partner that gives a nod to Southwest sensibilities, and could also include a bit of dark chocolate – Key lime cheesecake with a chocolate crust or topping, for example
- Hot Kisses can handle sweeter, richer desserts as the pepper can better balance them

With sweetness plus the added dimensions of alcohol and dynamic flavors, The Kisses are also fabulous replacements for simple syrup in craft cocktail constructions. See our [Kisses and Tails cocktail recipes](#).



## **Presque Isle Wine Cellars Kisses Trio Cheese and Savories Pairing Suggestions**

### **General guidelines for all three Kisses wines:**

- When pairing consider both complementary and contrasting flavors and textures
- Pair by flavor intensity, and consider intensity's correlation with age
- Salt loves sweet so cheeses with saltiness pair very well with these wines
- Cheese loves fruit and nuts and so do ice wines; the friend of my friend is my friend
- These wines bring sweetness, acidity, low tannins, and delicate aromas to the table
- These wines have a natural affinity for cured meats with salty, strong flavors
- Keep contrasting flavors very simple and use fewer ingredients.

### **Wine-specific suggestions:**

#### **Eskimo Kisses**

- The apple and honey flavors and good acidity work nicely with certain soft, creamy young cheeses like Brie, Camembert, Chèvre, and Feta and especially so when the cheeses have a bit of saltiness
- The sweetness and rich, thick fruitiness are a classic contrasting partner to strong, salty, veined cheeses like Blue, Roquefort, Stilton, or Gorgonzola as well as with Cambozola
- The nuttiness and saltiness of certain hard aged cheeses like aged Gouda, aged Gruyère, Asiago, and Parmesan pair well
- The wine is a nice contrast to the strong aroma and flavor of “stinky” cheeses like Époisses and to smoked cheeses as well
- The wine pairs well with cured meats like Prosciutto, Serrano, Speck, Bresaola, Coppa, Capocollo, and Culatello or with rich, gently flavored pâtés, foie gras, or sweetbreads.
- The compatibility of this wine with a number of cheeses, nuts, fresh and dried fruits, and cured meats makes it a wonderful and interesting accompaniment to cheese boards or charcuterie plates.

#### **Cinnful Kisses**

- The lovely but more forceful cinnamon aromatics of this wine somewhat reduce the universe of good cheese and savory partners
- Cinnful Kisses can pair nicely with creamy soft cheeses like Brie, Camembert, Chèvre, or Feta especially when accompanied by apple or pear or fig

#### **Hot Kisses**

- The sweetness in combination with the capsaicin in the wine from the pepper infusion open up some interesting pairing opportunities
- Hot Kisses generally pairs well with similar cheeses and savories as Eskimo Kisses with the added dimension of heat
- The wine can complement richer, fattier cheeses, pâtés, and cured meats better than the other Kisses because the fats can bind to the capsaicin and reduce the denseness and heaviness – think a dense, buttery brie, a rich pâté or terrine, or fatty cured meats like Sopressa, Guanciale, Pancetta, or even Lardo

With sweetness plus the added dimensions of alcohol and dynamic flavors, The Kisses are also fabulous replacements for simple syrup in craft cocktail constructions. See our [Kisses and Tails cocktail recipes](#).





**PRESQUE ISLE**  
WINE CELLARS  
[www.piwine.com](http://www.piwine.com)



**Shipping direct to PA, TX,  
CA, OH, NY, IL, FL, TN, GA,  
SC & 30 OTHER STATES**

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WINE CLUB!**



### Kisses Ice Style Wines & Ports

<a href="#">Eskimo Kisses</a>	375mL/187mL	\$29.99/16.99
<a href="#">Hot Kisses</a>	375mL/187mL	\$29.99/16.99
<a href="#">Cinnful Kisses</a>	375mL/187mL	\$29.99/16.99
<a href="#">Scarlet Kisses</a>	187mL	\$24.99
<a href="#">Touriga Nacional Port</a>	500mL	\$29.99

### Red Wines

<a href="#">2017 Cabernet Franc</a>	\$23.99
<a href="#">2017 Cabernet Sauvignon</a>	\$21.99
<a href="#">2016 Pinot Noir</a>	\$24.99
<a href="#">2016 Blaufränkisch</a>	\$16.99
<a href="#">2017 Dornfelder</a>	\$21.99
<a href="#">2017 Carmine</a>	\$22.99
<a href="#">2016 Merlot</a>	\$21.99
<a href="#">2016 Noiret</a>	\$14.99
<a href="#">Ripper Red</a>	\$15.99
<a href="#">Freeport Red</a>	\$13.99
<a href="#">Bayou Blend</a>	\$16.99

### White Wines

<a href="#">2016 Chardonnay Cuveé Reserve</a>	\$21.99
<a href="#">2018 Chardonnay</a>	\$17.99
<a href="#">2016 Pinot Grigio</a>	\$15.99
<a href="#">2018 Grüner Veltliner</a>	\$16.99
<a href="#">2013 Viognier</a>	\$17.99
<a href="#">2018 Lake Erie Riesling</a>	\$14.99
<a href="#">2018 Bianco Fresco</a>	\$13.99
<a href="#">Reflections of Lake Erie</a>	\$14.99
<a href="#">2019 Traminette</a>	\$14.99
<a href="#">Freeport White</a>	\$11.99

### QTY Rosé Wines

<input type="checkbox"/>	<a href="#">Rosé Sec</a>	\$13.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Freeport Rosé</a>	\$12.99	<input type="checkbox"/>
<b>Sparkling Wines</b>			
<input type="checkbox"/>	<a href="#">Falling Waters</a>	\$15.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">BluSecco</a>	\$15.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Pinknado Sparkling Rosé</a>	\$13.99	<input type="checkbox"/>

### Lake Erie Sweet Wines

<input type="checkbox"/>	<a href="#">Blushing Heron</a>	750ml/1.5L	\$10.99/16.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Creekside Niagara</a>		\$10.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Creekside Concord</a>		\$10.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Creekside Blush</a>	750mL/1.5L	\$10.99/16.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Creekside Red</a>	750mL/1.5L	\$10.99/16.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Pink Catawba</a>	750mL/1.5L	\$11.99/17.99	<input type="checkbox"/>

### Blueberry Wines & Cider

<input type="checkbox"/>	<a href="#">True Blue</a>	375mL	\$15.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">BluSecco</a> (Sparkling)		\$15.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Blusé</a> (Semi-Sweet Rosé)		\$13.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">BlueNote Cider</a>	500mL	\$6.75	<input type="checkbox"/>

### 50<sup>th</sup> Anniversary Series Wines

<input type="checkbox"/>	<a href="#">2017 Saudade</a> (Dry Red)	\$25.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">Härbinger</a> (Dry Red)	\$17.99	<input type="checkbox"/>
<input type="checkbox"/>	<a href="#">2019 Ancestrale Pét-Nat</a> (Sparkling)	\$23.99	<input type="checkbox"/>

NAME: \_\_\_\_\_  
 CC NO: \_\_\_\_\_ EXP: \_\_\_\_\_  
 CVN: \_\_\_\_\_ EMAIL: \_\_\_\_\_  
 PHONE: \_\_\_\_\_ DL #: \_\_\_\_\_  
 BILLING ADDRESS: \_\_\_\_\_  
 SHIPPING ADDRESS: \_\_\_\_\_  
 SIGNATURE: \_\_\_\_\_

**We can now ship Wine Orders directly to residential and business addresses via FedEx in 40 states including PA, NY, OH, TX, CA, FL, and 34 other states. You MUST be over 21 to order wine and an adult over 21 must sign for the shipment at delivery.** If you will not be home during the day to sign for the shipment, we recommend shipping it to your workplace or have it held at the nearest FedEx store for pick-up. Your signature on this form certifies that you are over 21 and accept the [Terms of Service](#). Orders subject to PA, TX, and CA state and local sales tax. Fax this order form, call the winery, or you can also [place orders online](#) using our website. **Check our website for free shipping coupon specials on wine orders.**