



PRESQUE ISLE
WINE CELLARS

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 pâté a 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](#).