

Four pint containers of Wine Cellar Sorbet are arranged in a 2x2 grid. The top-left pint is orange and labeled 'Champagne'. The top-right pint is purple and labeled 'Pinot Noir'. The bottom-left pint is red and labeled 'Cabernet Sauvignon'. The bottom-right pint is lime green and labeled 'Riesling'. Each pint has a black band around the top with the grape variety name repeated. The labels feature a wine glass icon and the text 'WINE CELLAR SORBET', the grape variety name, and 'ALL NATURAL'.

IF ONLY WE COULD CLINK THE PINTS TOGETHER

If you came to our fabulous launch party last year, you'll recall the delicious, jewel-toned Wine Cellar Sorbets no one could get enough of. In the year since, the Greenpoint-based business has gained quite a following, with pints in over 60 locations city-wide. Our new favorite flavor (it's so new they don't even have a label for us to photograph), Sangria Rojo, is made of red wine imported from Spain. In keeping with true sangria tradition, an orange wedge presides at the surface of each pint. Starting in May, Sangria Rojo Sorbet will be available in many Brooklyn locations including Blue Apron Foods and Bierkraft.