

cool
world
trends

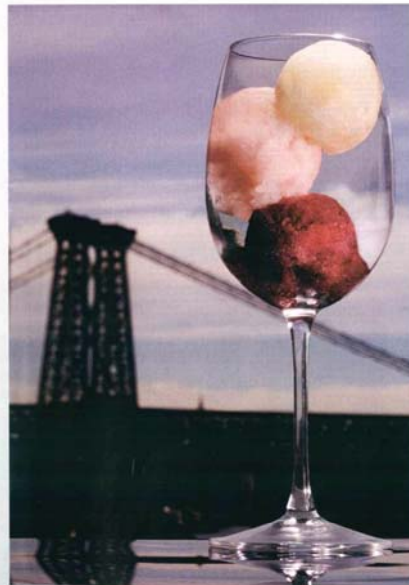


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State alcohol confectionary laws and therefore can be legally sold as food in retail markets in New York State. However, patrons must be at least 21 years of age to purchase it, making Wine Cellar Sorbets an adult dessert for sophisticated palates.

Like a great glass of wine, these innovative sorbets are full of flavor. But unlike most desserts, they are not very sweet, are relatively low in sugar and have zero fat, making them ideal for today's calorie-conscious gourmands.
winecellarsorbets.com



Holiday Cheer

Just when you thought chilled red wine was a colossal faux pas, someone has decided to revolutionize the rules. Wine Cellar Sorbets just launched the first ever line of sorbets made from vintage wines, creating a sophisticated new dessert category. Using high-quality wines from around the world, ranging from refreshing Rieslings to full bodied Cabernets, the product is not simply wine flavored, but in fact, made almost entirely of wine.

Each flavor is packaged in pints that are red and green in color—representing red and white wine, respectively—and feature hand-drawn artwork resembling wine labels. They are labeled with the vintage, wine flavor and region from which the wine originated. The alcohol content is kept below 5% by volume to be in accordance with New York