December Pairings

The fifteen foot Christmas tree is now in the middle of the tasting room and on weekends, the air smells of spice cake and mulled wine. This is a good time to offer pairing suggestions for our popular Red Ipocras and White Ipocras, developed by the winery's founder, Frederick Johnson, using an old Elizabethan recipe. The Red Ipocras tends to have more clove flavor and the White Ipocras more ginger. In either case, these spice flavors are enhanced when the wine is served warm.

Serving Ideas for Red & White Ipocras

1. Served warm or with apple cider (half gallon of cider per bottle of wine) with a stick of cinnamon and a slice of orange

2. Pair with Apple Spice Cake, Pear Spice Cake with Gingered Cream Cheese, or Triple Ginger Cookies

3. Pair White Ipocras with a Ginger Orange Pound Cake.

4. Serve White or Red Ipocras with Pumpkin Tart with Hazelnut Crust.

5. Poach pears in Red or White Ipocras for a tart or even salads.

6. Serve warm with salted almonds or cashews during football games or after skiing and cold weather walks.

7. Make Red Ipocras Ham with Apple Chutney