

Shenandoah Vineyards

BERRY SORBET

3 Cups fresh berries
1/3 Cups sugar
2/3 Cups water
3/4 Cup **Shenandoah Sauvignon Blanc**
3/4 Cup **Sobon Estate Orange Muscat**
2 Egg whites, beaten stiff

Puree berries in food processor or blend until texture is as smooth as possible.

Heat sugar and water in small saucepan to boiling. Boil, uncovered, 3 minutes. Remove from heat and stir in white wine and Orange Muscat. Let cool. Stir in berry puree.

Beat egg whites until stiff but not dry. Fold in cooled wine/berry mixture.

Place in ice cream freezer and freeze according to manufacturer's directions. Can be stored, tightly covered, in freezer for several days.

Shenandoah Vineyards White Zinfandel may be substituted for Sauvignon Blanc. Shenandoah Vineyards Black Muscat may be substituted for Sobon Estate Orange Muscat.