

# Pineapple Pear Pinot Grigio?

## *Perfect*

Island Mist Pineapple Pear Pinot Grigio leaps out of the glass with juicy sweet pears, succulent, ripe pineapple, and a bright and flowery fragrance. Firm acidity from the Pinot Grigio gives it mouth watering juiciness and a refreshing finish. A perfect aperitif/cocktail, its crispness primes the palate for food. Pair with all seafood, whether raw, lightly sautéed, grilled or lightly sauced with cream or butter.

Sweetness: Sweet | Body: Light | Oak Intensity: None

### *Mojito Triple P-to!*

1 oz Sweetened Iced Tea

6 oz Island Mist Pineapple Pear Pinot Grigio

2 oz Ginger Ale

5-6 fresh mint leaves

Pineapple slice for garnish

Muddle mint leaves and iced tea in a cocktail shaker. Add Island Mist Pineapple Pear Pinot Grigio and shake briskly. Strain into a tall glass and top up with ginger ale. Garnish with pineapple, and one of those teeny little umbrellas (available at all fine teeny little umbrella garnish outlets, or wherever teeny little umbrellas are sold.)

*Island  
Mist*



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