

Sauvignon Blanc-Infused Yellow Peach and Vanilla Ice Pops:

Ingredients:

3 to 4 baseball-sized ripe to overripe yellow peaches
4 ounces of organic dark cane sugar
4 fluid ounces of water

1-inch piece of vanilla bean, cut lengthwise
7 ounces of 2011 Kim Crawford **Sauvignon Blanc**

Directions:

1. Combine sugar and water in saucepan. Gently heat while stirring until sugar completely dissolves.
2. Remove from heat, add cut vanilla bean, and steep for 15 minutes. Remove bean and allow syrup to completely cool.
3. Rinse peaches and pat dry. With paring knife, remove pits and stems.
4. Lightly puree peaches, being sure to leave some texture, resulting in about 16 fluid ounces.
5. Combine puree with cooled vanilla **syrup** and 7 ounces of Kim Crawford Sauvignon Blanc, stirring well.
6. Pour into molds, add sticks, and freeze until solid (about four to 6 hours). Unmold and serve, or place in plastic bags for storage.

Makes 10 pops.

If you're more of a red **wine drinker**, try this recipe for Pinot Noir-infused pops:

Pinot Noir-Infused Blackberry Ice Pops:

Ingredients:

1.5 pounds of fresh, ripe blackberries (about 5 cups)
4 ounces of organic dark cane sugar
4 fluid ounces of water
6-8 ounces of 2010 Kim Crawford Pinot Noir

Directions:

1. Combine sugar and water in saucepan. Gently heat while stirring until sugar dissolves. Allow to cool completely.
2. Rinse blackberries and dry with paper towel. Lightly puree with blender or mash blackberries, resulting in about 16 ounces of puree.
3. Add 6 ounces of cooled liquid sugar, 6 ounces of **Pinot Noir**, and taste.
4. If stronger Pinot Noir taste is desired, add remaining 2 ounces of wine.
5. Pour into molds, add sticks, and freeze until solid (about four to 6 hours). Unmold and serve at once or place in plastic bags for storage.

Makes 10 pops.