

OVERVIEW

One of our more popular wines especially around the Thanksgiving and Christmas holidays, Schweizer Spice is known for its spicy aroma and pumpkin pie flavors. Though it is popular around the holidays, it is enjoyed year round.

HISTORY

Schweizer Spice wine celebrates Perry County's Swiss heritage with fruit and Swiss-style wines that commemorate William Tell's historical feat when he shot the apple off his son's head. This wine was originally conceived as a spiced apple wine in honor of William Tell and the Tell City's Schweizer Fest celebrated each year in August. The wine evolved to what it is today, a white wine with spices added resembling the flavors of pumpkin pie.

GRAPES AND SOURCES

Schweizer Spice is made with Vidal Blanc and/or Seyval Blanc grapes that are grown locally. Both grapes are French-American hybrid grapes developed by crossing two different kinds of grapes. Vidal Blanc grapes have high sugar and good acid levels, with nice but rather natural flavors. Seyval Blanc grapes produce a higher acidity with a hint of grapefruit in the flavor. Other white grapes may also be used.

WINE DESCRIPTION & DATA

Color:	Light golden
Sugar:	Slightly higher to balance spices – 12%
Style:	Spicy sweet and pleasant to the palate.
Aroma/Bouquet:	Liquid Pumpkin Pie
Taste:	Sweet and Spicy like “liquid pumpkin pie”
Alcohol:	10%
Ferment/Aging:	100% Stainless steel fermentation, no oak
Storage:	Store in cool place, drink within 12–18 months
Serving:	Serve chilled.
Food Pairings:	Great by itself as an evening dessert apéritif wine or served with a spicy dessert. For dinner, this wine pairs well with Oriental foods and sweet potatoes.

Pumpkin Cake with Cream Cheese Frosting

Preheat oven to 350°. Grease 18x12x1” baking sheet and set aside.

1 (15-oz.) can pumpkin puree	1 teaspoon baking soda
3 large eggs	1 teaspoon ground nutmeg
1 cup vegetable oil	1 teaspoon ground allspice
1 teaspoon vanilla extract	1 teaspoon ground cinnamon
2 ½ cups all-purpose flour	1 teaspoon ground cloves
2 ½ cups sugar	¼ teaspoon salt

In a large mixing bowl, beat pumpkin, eggs, oil, and vanilla at medium speed with an electric mixer until ingredients are well mixed. Set aside.

In a medium bowl, combine flour, sugar, baking soda, nutmeg, allspice, cinnamon, cloves, and salt, whisking until well blended. Add flour mixture to pumpkin mixture, beating until just combined. Pour batter onto prepared baking sheet, smoothing with an offset spatula.

Bake until a toothpick inserted in the center comes out clean, 17 to 18 minutes. Cool in pan.

Cream Cheese Frosting

12 oz. cream cheese, softened	¾ cup butter, softened
6 cups confectioners' sugar	¼ teaspoon salt

In a medium mixing bowl, beat cream cheese and butter with an electric mixer until smooth. Add confectioners' sugar, vanilla, and salt, beating until smooth.