

## Twice the Ice

A Canadian take on a classic cocktail

● ● ● ● ●  
BY ERICA DUECY

**>** THE APRÈS SKI SCENE IN LAKE LOUISE is a little on the chill side. That's because the hottest venue is carved from solid ice — from its saloon-style bar to the tables and chairs — and is sitting right on the shores of the frozen lake itself. The Ice Bar at Alberta's Fairmont Chateau Lake Louise puts its well-insulated crowd right on the shore of its eponymous lake, overlooking both the natural skating area and the majestically blue Victoria Glacier beyond. On sunny afternoons, revelers gather around the Ice Bar's fire pits to sip its signature Canadian Ice Wine Martini, an elegant cocktail made from local ice wine and Grey Goose vodka.

"It's the most popular drink out there," says Robert Flatt, the resort's director of operations. "The style of the ice wine is floral with a bit of peach; it's very aromatic and festive."

On its own, the liqueurlike ice wine — made from grapes allowed to freeze before being picked, raising sugar levels in the juice — can seem cloying to some palates. But in a cocktail, the vodka mellows the sweetness, and the ice wine neutralizes the vodka's heat. The result is a well-balanced drink with concentrated fruit and floral aromas, delicate flavors, and a clean finish. After a round or two, you may even feel like strapping on a pair of skates. Canada has good health care, eh? ●

At the Ice Bar at the Fairmont Chateau Lake Louise, even straight-up cocktails are on the rocks.

JOHN WHITTLE