

Wine Spritzer

3-4oz. Lilly White wine or any full flavored slightly sweet wine

1 oz. sparkling water

dash orange or lemon bitters

ice

garnish of lemon slice and rosemary sprig

Add all liquid to a wine glass, stir, add ice and garnish, enjoy!

Fresca Rosé

4-5oz. Dry Rosé or any crisp rosé

1/2 oz. honey sage syrup

squeeze fresh lemon wedge

1 oz. sparkling water

lemon wheel for garnish

Place all liquids in glass, stir, add ice and garnish, enjoy!

Honey Sage Syrup

1/3 cup honey

1/3 cup boiling water

15 fresh sage leaves

add boiling water to honey, stir until dissolved, add fresh sage leaves and muddle, allow to steep for at least 1/2 hour, up to 2 hours occasionally muddling sage. When desired flavor, remove sage leaves, squeezing out all yumminess and discard leaves. Keep excess honey simple syrup in refrigerator and use within 2 weeks.

Bourbon & Blue Rosé

2 oz. Dry Rosé or any crisp rosé

1 oz. bourbon

2 oz. strong black tea, freshly steeped and cooled

2 tsp. sugar

1 tsp. fresh squeezed lemon juice

10-12 fresh or frozen blueberries

1 oz. sparkling water

lemon wheel for garnish

Place fresh or thawed frozen blueberries in pint glass, add sugar. Muddle for 30 seconds, using muddling device or back of spoon. Add cooled tea to pint glass and stir until sugar has completely melted. Strain berry mixture into a wine glass. Add Dry Rosé, bourbon, lemon juice, sparkling water, stir. Garnish with lemon slice, enjoy!