

WINE COCKTAIL RECIPES



We Have Several Delicious Cocktail Recipes That Are The Perfect Accompaniment With The Wines You've Selected For Mother's Day, or any other day!



Raspberry Lemonade Spritzer

½ cup (4oz) Lingamore Raspberry wine
Juice from 1 lemon
½ cup (4oz) Club Soda

Rim a tall glass with sugar and fill with ice.
Add wine and lemon juice, then top with club soda.
Garnish with a raspberry and mint leaf.

Lingamore Quarantini

½ cup (4 oz) Lingamore Raspberry Wine
1 oz McClintock Epiphany Vodka
Juice from ½ Lemon

Fill a shaker with ice, add all ingredients and shake until ice cold.
Strain into a martini glass and garnish with a thin lemon wheel.
Optional: Top with a splash of Bella Luce.



Kir Royale

¼ cup (2 oz) Lingamore Raspberry Wine (chilled)
¾ cup (6oz) Lingamore Bella Luce Sparkling Wine (chilled)

Pour both ingredients into a champagne flute and garnish with a twist of lemon.

Skipjack Sangria

½ cup (4oz) Lingamore Skipjack Sweet White Wine
½ Lime, Sliced
3 Raspberries
2 Slices of Orange

Muddle the fruit together in the bottom of a stemless wine glass.
Add chilled Skipjack wine to the glass and stir.
Optional - pour drink through a strainer to remove fruit and seeds.

Syrup Recipes

Simple Syrup

2 cups Sugar
1 cup Water

Place sugar in a glass or ceramic bowl. Bring water to a boil and then pour over sugar. Stir until completely dissolved. Chill completely before use.

Honey Syrup

1 cup water
1 cup honey

Place honey in a glass or ceramic bowl. Bring water to a boil and then pour over honey. Stir until completely dissolved. Chill completely before use.

Peach Puree

1 package prepared peaches (canned or otherwise) in natural juices not syrup.
Strain most of the juice, leaving a small amount. Add contents to a blender and blend until completely smooth. Chill before use.

SPECIALTY COCKTAIL RECIPES



More Delicious Cocktail Recipes That Can Be Used In Combination With Vodka, Gin, Bourbon, Pear Liquor, And Our Very Own Bella Luce Sparkling Wine.



Classic 75

1 oz McClintock Gardener's Gin
1.5 tablespoons simple syrup
Juice from half a lemon
 $\frac{3}{4}$ cup Linganore Bella Luce

In a shaker, add ice, gin, lemon, and simple syrup. Shake until cold.

Strain into a champagne flute and top with Bella Luce. Garnish with a twist of lemon.

Peach Bellini

2 tablespoons chilled peach puree
1 teaspoon simple syrup
1 cup (4oz) Linganore Bella Luce Sparkling wine

Add all ingredients together in a champagne flute and lightly stir.

Mimosa Crush

1oz McClintock Epiphany Vodka
 $\frac{1}{2}$ oz Triple sec or Cointreau or 1 Teaspoon of Simple Syrup
 $\frac{1}{2}$ cup (4oz) Orange juice or Grapefruit Juice
 $\frac{1}{2}$ cup (4oz) Linganore Bella Luce Champagne

Add the First 3 ingredients to an ice-filled shaker and shake until mixed.

Pour into a tall glass and top with Bella Luce. Garnish with an Orange Wheel for Orange Crush, or a Lime Wheel for Grapefruit Crush.



Bourbon and Bubbles

$\frac{1}{2}$ cup (4 oz) Linganore Bella Luce Sparkling Wine
1oz McClintock Matchstick Bourbon
2 Tablespoons Honey Syrup
Juice from half a lemon

Add all ingredients except Bella Luce into an ice-filled shaker and shake until cold.

Strain into a champagne flute and top with Bella Luce.

Pear Grapefruit Sparkler

1.5 oz Pear Liquor
Juice from half a Lime
 $\frac{1}{2}$ cup (4oz) Grapefruit juice
 $\frac{1}{3}$ cup (4oz) Linganore Bella Luce Sparkling Wine

Add the first 3 ingredients to an ice-filled shaker and shake until ice cold.

Strain into a tall ice-filled glass, and top with Bella Luce.

Squeeze and drop a lime wedge into the glass for a garnish.

Any bourbon, vodka, or gin can be used in these recipes, but we encourage everyone to buy local spirits when possible, like McClintock Distillery in Frederick, MD.