

CALIFORNIA WINE

COCKTAILS

FOR THE HOLIDAYS



PUT A LITTLE JINGLE IN YOUR NEXT MINGLE WITH A SIGNATURE

WINE COCKTAIL



Take holiday flavors to the next level with delicious wine cocktails to enjoy alongside your favorite California wines.

Let's face it, a lovely glass of red or white wine from California is always a welcome treat. But, if you like to present your celebrations and your drinks with a twist, try mixing up one of these delicious, approachable and oh-so-easy-to-make-ahead wine cocktails.

A few of these wine cocktails can be served in a pitcher: like the *California Gold Rush* (lemon, thyme and honey enhance the flavor

of Chardonnay) or the *Red Apple Sangria* (sangria isn't just for summertime). If your favorite wintertime sips are the ones that warm you up, try the *West Coast Warm Winter Wine* (pomegranates, oranges and Cabernet taste like California in a mug) or our inviting hot chocolate made with Merlot or Zinfandel (it's a bonus recipe, check it out at the end of the book) is a treat for those with a sweet tooth.

Break out your barware for these fancy wine cocktails including our photogenic *Raspberry Port Sparkler* or our equally elegant *Cranberry Rosé*.

This take on the classic Gold Rush cocktail is a refreshing combination of slightly sweet and tart. Fresh thyme makes the drink look festive and adds a lovely aroma.

CALIFORNIA

GOLD RUSH



CALIFORNIA GOLD RUSH

INGREDIENTS

- * 5 ounces California Chardonnay
- * 1 ½ ounces fresh lemon juice
- * 1 ounce lemon-thyme-honey syrup (see recipe below)
- * Ice
- * Lemon wheel and fresh thyme for garnish, optional

FOR THE SYRUP

- * 2/3 cup honey
- * 1/3 cup water
- * 1/3 cup lemon juice
- * 4-5 sprigs fresh thyme

DIRECTIONS

TO MAKE THE SYRUP: Heat the syrup ingredients in a small saucepan over medium heat until it comes to a simmer. Cook at a simmer (do not boil) for 5 minutes. Remove from heat and allow to cool to room temperature. Remove thyme sprigs and any loose leaves with a spoon, or strain the syrup with a fine strainer.

Note: syrup may be refrigerated in a sealed container for up to 3 weeks.

FOR THE COCKTAIL: Fill a highball glass with ice. Add the syrup, lemon juice and Chardonnay and stir to combine. Garnish with a lemon wheel and fresh thyme. Serve and enjoy.



CHARDONNAY

From unoaked and fruit-forward with hints of minerality to rich and toasty with vanilla and butter, the spectrum of flavors and aromas in California Chardonnay is as broad as the microclimates where the grape is grown. Chardonnay is the state's most widely planted white winegrape.

CALIFORNIA WINE COCKTAILS *for* THE HOLIDAYS

WEST COAST WARM WINTER WINE

Mulled wine is easy to make, and the smell of it gently simmering is almost as delicious as the drink itself. This version, made with pomegranate and fresh citrus and topped with more of the same, is truly Californian.



WEST COAST WARM WINTER WINE

INGREDIENTS

- * 3 cups pomegranate juice
- * Peel and juice of 2 oranges (divided)
- * 2 tablespoons honey
- * 2 cinnamon sticks
- * 5 whole cloves
- * 2 star anise
- * 1 1-inch piece fresh ginger, sliced
- * 1 750-ml bottle full-bodied California red wine, such as Cabernet Sauvignon
- * Pomegranate arils, orange slices and cinnamon sticks for serving

DIRECTIONS

Add the pomegranate juice, orange juice, honey, spices and ginger to a stockpot over medium heat and bring to a simmer. Cook for 8-10 minutes, until honey has dissolved and spices are releasing their flavors and scent.

Reduce heat to low and add orange peel and wine, stir and cover, and allow to cook for at least 15 minutes. Do not allow the mixture to rise above a low simmer.

Ladle the mulled wine into mugs and serve with fresh orange slices, cinnamon sticks and a few pomegranate arils.

Serves 4-8



CABERNET SAUVIGNON

With its firm, focused structure, lingering dark fruit (blackberry, blueberry, black currant), and hints of mocha and earth, Cabernet Sauvignon has concentrated flavors that mellow into a rich elegance as it ages. It's easy to see why this noble varietal is the bestselling red in the United States, and number one in California acreage.

CRANBERRY ROSE

Spice and citrus notes from the orange bitters give this cheerful pink cocktail surprising depth. For an added festive look, freeze the cranberries in advance and add a few edible flowers before serving.

Did you know that California farmers supply over 75% of the cut flowers and greens grown in the U.S.? Now that's a fun fact you can share at a party!



CRANBERRY ROSÉ

INGREDIENTS

- * 4 ounces California rosé
- * 2 ounces cranberry juice
- * 2 dashes orange bitters (or more to taste)
- * Ice
- * Fresh cranberries for garnish, optional

DIRECTIONS

Fill a wine glass halfway with ice. Add two dashes of orange bitters, and then pour the cranberry juice to fill the glass 1/3 full. Fill the remaining 2/3 with rosé and stir gently. Top with fresh cranberries and serve.

Note: for a sweeter cocktail, use cranberry juice cocktail rather than 100% juice, and choose a sweeter rosé.



The red berry flavors of rosé are especially refreshing on cool autumn evenings and hot summer days. This wine style ranges in flavor from delicate, refined and dry to bright and sweet with a hint of creaminess.



Sangria is a fabulous make-ahead option that feels like a celebration in a glass! This recipe can easily be doubled (or even tripled) for larger celebrations—it's very pretty in a standing beverage server.

RED APPLE SANGRIA



RED APPLE SANGRIA

INGREDIENTS

- * 1 750-ml bottle medium-bodied California red wine, such as Pinot Noir or Grenache
- * 2 cups apple cider
- * 1 cup fresh orange juice
- * 2 apples, sliced
- * 1 orange, sliced
- * 3 cinnamon sticks
- * Maple syrup to sweeten, optional

FOR SERVING

- * 1/4 cup brown sugar
- * Orange wedge
- * Apple slices, orange slices and cinnamon sticks for serving.

DIRECTIONS

Add the wine, cider, juice, apple slices, orange slices and cinnamon sticks to a large pitcher and stir to combine. Taste and add 2-3 tablespoons of maple syrup to sweeten if desired. Cover and refrigerate for at least 30 minutes or up to 5 hours.

When ready to serve, add the brown sugar to a small plate. Rim each glass with the orange wedge and dip it in the brown sugar to coat. Fill glasses with ice and fill with sangria. Top with fresh apple and orange slices and a cinnamon stick for garnish.



❄️ GRENACHE

Versatile and medium-bodied, Grenache is one of the most widely planted grapes in the world. Its great range of flavors—from red raspberry, cherry and blackberry to hints of earth—makes it perfect as a stand-alone varietal or as part of classic Rhône style blends.

❄️ PINOT NOIR

Pinot Noir's juicy cherry flavors and floral notes complement hints of earth and leather for a wine that is at turns delicate, rich, silky, subtle – and always intriguing. A cool-climate grape, it does exceptionally well in California's breezy coastal regions.

A refreshing, West Coast take on the Moscow Mule, this drink uses California white wine instead of vodka.

VINEYARD MULE



VINEYARD MULE

INGREDIENTS

- * 4 ounces dry California white wine, such as Sauvignon Blanc, Viognier or Chenin Blanc
- * 3 ounces ginger beer
- * 1/2 ounce fresh lime juice
- * Ice
- * Lime wedge for serving

DIRECTIONS

Fill a copper mug or cocktail glass with ice. Add the lime juice and wine, and stir to combine. Top with the ginger beer and a lime wedge. Serve and enjoy.



❄️ SAUVIGNON BLANC

Always crisp and refreshing, California vintners like to put their own spin on this classic varietal, with flavors that range from vibrant lemongrass and herb to tart green apple, round melon and fig.

❄️ VIOGNIER

This full-bodied varietal is known for its floral aromatics, lushness on the palate and long finish. An array of complex flavors, from apricot and orange blossom to violet and rose, gives Viognier its irresistible allure.

❄️ CHENIN BLANC

Chenin Blanc is nothing if not versatile. Primarily a blending grape that adds light melon, peach, citrus and spice to dry whites and sparkling wines, Chenin Blanc is bottled by select wineries as a crisp and refreshing varietal.

RASPBERRY PORT SPARKLER

Your Instagram-worthy party needs a cocktail that looks just as good as it tastes—and this delightful little drink fits the bill. California leads the nation in production of red and black raspberries, with fresh berries being available through late November—or until the first big frost hits. If you don't have fresh berries, frozen ones will work here, too.



RASPBERRY PORT SPARKLER

INGREDIENTS

- * 2 raspberries
- * 1 ounce California port-style wine
- * California sparkling wine
- * More raspberries or edible flowers for garnish, optional

DIRECTIONS

Add the raspberries and port-style wine to a flute glass, and use a long spoon or a chopstick to muddle them together. Fill the glass with sparkling wine, garnish as desired and serve.

SPARKLING

The crisp acidity of California sparkling wine pairs as easily with Tuesday night dinner as it does with a glamorous affair. Sparkling wine has been produced in California since the 1870's, often from Pinot Noir and Chardonnay grapes in the *méthode champenoise*.



B O N U S

RED WINE HOT CHOCOLATE

A wine cocktail that doubles as dessert? You bet! Toasted marshmallows are optional, but encouraged.



RED WINE HOT CHOCOLATE

INGREDIENTS

- * 2 cups dark or semi sweet chocolate chips
- * 1/2 cup brown sugar, packed
- * 1/4 cup cocoa powder
- * 1/2 teaspoon cinnamon
- * 1/8 teaspoon salt
- * 5 cups whole milk
- * 1 750-ml bottle fruit-forward California red wine, such as Merlot or Zinfandel
- * Marshmallows or whipped cream, for serving

DIRECTIONS

SLOW COOKER METHOD: Whisk the chocolate chips, brown sugar, cocoa, cinnamon, salt and milk together in a slow cooker set on high. Cover and allow to come to temperature (10-15 minutes), then whisk again and add wine. Cook on high for one hour, stopping to whisk every 20 minutes.

Ladle hot chocolate into mugs and top with whipped cream or marshmallows and enjoy.

STOVETOP METHOD: Whisk the chocolate chips, brown sugar, cocoa, cinnamon and salt together in a large saucepan or stockpot. Add milk and bring to a low simmer over medium-low heat, whisking often. Once hot chocolate is blended and smooth (about 8-10 minutes), reduce to low heat and add wine. Cook for 5 minutes more. Ladle hot chocolate into mugs and top with whipped cream or marshmallows and enjoy.



❄️ MERLOT

Luscious and approachable, this classic varietal is known for its fruity aromas and hints of herbs. But don't assume it's all soft: the right California Merlot can go glass-to-glass with the biggest, boldest Cabernet Sauvignon.

❄️ ZINFANDEL

Bold and rambunctious, Zinfandel can take your palate on an odyssey of flavor, from raspberry to black pepper, cloves and licorice. One of our oldest and most revered vines, we're proud to call Zinfandel California's signature grape.

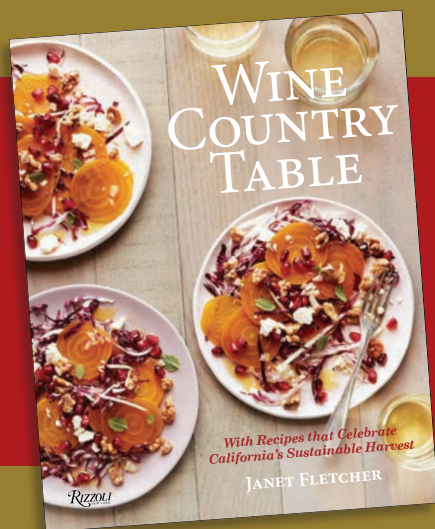
CALIFORNIA WINE COCKTAILS FOR THE HOLIDAYS

RECIPES

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WINE COUNTRY TABLE

If you'd like more recipes and California-grown goodness, check out our cookbook: *WINE COUNTRY TABLE: With Recipes that Celebrate California's Sustainable Harvest*, by Janet Fletcher.

Find it at major bookstores and on Amazon.



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