

Tomasello Fruit Wine Cocktails

Tomasello Cranberry Wine:

Sparkling Cranberry Sake

3 oz Tomasello Cranberry Wine

3 oz Sparkling Sake

Serve in a Champagne Flute Glass

(rim the glass w/cranberry sugar if desired)

Creamy Cranberry Cooler

3 oz Tomasello Cranberry Wine

3 oz cream

1 cup ice cubes

1. Blend all ingredients in blender
2. Pour into glass
3. Top with whipped cream and chocolate shavings

Tomasello Blueberry Wine:

Sake' me Blue

1 part Sake

2 parts Tomasello Blueberry Wine

1/8 to 1/4 cup frozen blueberries as garnish

Serve in a stemmed Martini glass (add frozen blueberries)

Tomasello Raspberry Wine:

Raspbellini

2.5 oz Tomasello Raspberry Wine

2 oz Raspberries (fresh or frozen)

4 oz Champagne or Sparkling Wine

Chocolate stir straw

1. Blend Tomasello Raspberry Wine and Raspberries to a puree.
2. Pour the Raspberry puree into a Champagne flute.
3. Slowly pour Champagne or Sparkling Wine into the flute.
4. Garnish with a chocolate stir straw.

Tomasello Pomegranate Wine: Pomegranate Martini

1.5 oz Vodka

2.5 oz Tomasello Pomegranate Wine

1 oz frozen Champagne Grapes cluster

1. Shake vodka, Pomegranate Wine and ice in a martini shaker. Strain and pour into martini glass. Add frozen Champagne grapes cluster to glass.

Tomasello Blueberry-Pomegranate Wine: Wild Berry Cosmopolitan

8 oz Tomasello Blueberry-Pomegranate Wine

2 Tablespoons vodka

1 Tablespoon orange liqueur

1 Tablespoon lime juice

1. In shaker filled with ice, combine all ingredients.
2. Shake well, and then strain into chilled martini glasses.
3. Garnish with orange or lime curl and blackberries.

Tomasello Cherry Wine: *Cherry-vanilla Cocktail*

- 3 oz Tomasello Cherry Wine
- 1 oz Vanilla-Ginger Simple Syrup (see recipe below)
- 4 oz Club Soda
- 2 mint leaves (fresh or candied)

1. Pour Tomasello Cherry Wine and vanilla-ginger simple syrup into Collins cocktail glass with ice. Add club soda. Garnish with mint leaves cherries.

Vanilla-ginger Simple Syrup

- 8 ounces sugar
- 8 ounces water
- 1/8 cup fresh ginger, chopped
- 2 vanilla beans, split and scraped

1. Combine all ingredients into a sauce pan and bring to a boil for one minute.
2. Remove from heat and let steep for 20 minutes.

Tomasello Blueberry Wine: *Blueberry Daiquiri*

- 3 oz Tomasello Blueberry Wine
- 1 oz White Rum
- 1 oz lime juice
- 2 oz simple syrup (see recipe below)
- Crushed ice

1. In shaker filled with ice, combine all ingredients.
2. Shake well; pour into tall drink glasses (including ice)
3. Garnish with lime curl

Simple Syrup

- 8 ounces sugar
- 8 ounces water

1. Combine ingredients into a sauce pan and bring to a boil for one minute.
2. Remove from heat and let cool for 5 minutes before using.

A fun variation for most of the drinks is "flavored" sugar around the glass rim. You can make almost any flavor of infused sugar using fruit wine or pure extracts!

- 2 cups granulated sugar.
- 2 teaspoons fruit wine or 1 teaspoon extract of your choice.
- Mix sugar and extract in bowl.
- Put the bowl in the fridge, uncovered, stirring every hour for several hours.
- Let sit in the fridge over night.
- Spoon into shaker bottles for convenience or plain jars for storage.