

NO GRAPES WERE HARMEDSM
SHEPPARD
Fruit Wines
Wine Recipes



Pear Wine - Peartini: In a cocktail shaker, add two sprigs of fresh Basil, fill with ice and top off with Pear Wine. Shake and strain into a martini glass.

Spritzer: Fill a tall glass with ice, add wine and top off with Ginger ale.

Appetizer: Red current jam and Pear Wine reduced. Baste grilled pear slices with reduction and sprinkle with Gorgonzola.



Huckleberry Wine – Huckleberry cocktail: Mix Champagne and wine.

Spritzer: Fill a tall glass with ice, add wine and top off with lemon lime soda or seltzer water.



Raspberry Wine – Mimosa: Mix Champagne and wine.

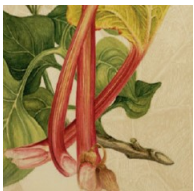
Slushy: 1 bottle of Wine, 3 cups of water, 3/4 cup sugar, 2 Tbsp. lemon juice. Simmer the sugar with the water to create a syrup, cool and mix with the wine, freeze for 6 hours. Stir occasionally while freezing. Try with other flavors, too!



Cranberry Wine – Cranberry cocktail: Mix Champagne and wine.

Cosmopolitan: Vodka, wine and a splash of Roses lime concentrate.

Cranberry Cooler: Cranberry Wine over ice, top with Red Bull energy drink.



Rhubarb Wine – Serve chilled with a Strawberry on the side of the glass.

Rhubarb Mojito: Add fresh **mint** to a chilled glass of Rhubarb wine.



Elderberry Wine – Mulled Wine: 1 bottle of Wine, 3 cups of fresh apple cider, cinnamon stick and a splash of Triple Sec, simmer in a crock pot. Garnish with apple slices.