



FULL OF
FRUIT

CAB MERLOT HAPPY PLACE SANGRIA

INGREDIENTS

SERVES 5. MULTIPLY BY YOUR NUMBER OF GUESTS

- 1/2 MAGNUM BOTTLE OF FRONTERA CABERNET SAUVIGNON MERLOT
- 2 ORANGES, 1 LEMON, 1 LIME
- 1/2 A PINEAPPLE (OR 1 CAN DRAINED)
- A LARGE HANDFUL OF FRESH CHERRIES OR BERRIES OF YOUR CHOICE
- GINGER ALE



PREPARATION

- CUT LEMON AND LIME INTO WEDGES AND PINEAPPLE INTO CHUNKS. SEED CHERRIES AND CUT IN HALF
- CUT ONE ORANGE INTO WEDGES. SQUEEZE JUICE OF THE OTHER ORANGE INTO A LARGE PITCHER
- TOSS IN CUT ORANGE, LEMON, LIME, PINEAPPLE AND CHERRIES. ADD WINE AND STIR. CHILL OVERNIGHT. TO SERVE, POUR OVER ICE AND TOP WITH GINGER ALE



CAB MERLOT
DOES
LATE NIGHT

CAB MERLOT After Midnight

INGREDIENTS

SERVES 1. MULTIPLY BY YOUR NUMBER OF GUESTS

- 3 OZ FRONTERA MERLOT
- 2 TBSP. SIMPLE SYRUP
- 4-5 BLACKBERRIES
- 2 SLICES OF FRESH GINGER
- SODA WATER
- ICE



PREPARATION

- MUDDLE BERRIES, GINGER AND SYRUP UNTIL CRUSHED
- ADD WINE AND SHAKE
- POUR OVER ICE AND TOP WITH SODA

MOSCATO

Oh Honey bee!

INGREDIENTS

SERVES 1. MULTIPLY BY YOUR NUMBER OF GUESTS

- 4 OZ FRONTERA MOSCATO
- JUICE OF A WHOLE LEMON
- 4-5 RASPBERRIES
- 3-4 SPRIGS OF THYME
- A SPOONFUL OF HONEY
- ICE



PREPARATION

- MUDDLE LEMON JUICE, HONEY, RASPBERRIES AND THYME IN A SHAKER
- ADD MOSCATO AND SHAKE TO COMBINE
- STRAIN INTO TALL GLASS OVER CRUSHED ICE



OH SO SWEET!

CARMENERE TAXI CAB TO CHILE

INGREDIENTS

SERVES 1. MULTIPLY BY YOUR NUMBER OF GUESTS

- 4 OZ FRONTERA CARMENERE
- 2 OZ. COLA
- 1 ORANGE PEEL
- ICE
- 1 CINNAMON STICK



PREPARATION

- COMBINE WINE AND COLA IN A GLASS OVER ICE
- TWIST THE ORANGE PEEL AROUND THE CINNAMON STICK AND USE IT AS A STIR
- ENJOY!



A TASTY TWIST



A FRESH WHITE
GETS FANCY

SAUVIGNON BLANC *Paloma Blanca*

INGREDIENTS

SERVES 1. MULTIPLY BY YOUR NUMBER OF GUESTS

- 3 OZ FRONTERA SAUVIGNON BLANC
- JUICE OF 1/2 GRAPEFRUIT
- 1 TBSP SUGAR
- 1/2 OUNCE LIME JUICE
- SPARKLING WATER
- SALT FOR RIMMING (OPTIONAL)



PREPARATION

1. RIM GLASS WITH SALT (OPTIONAL)
2. MIX WINE, SUGAR, GRAPEFRUIT JUICE AND LIME JUICE IN A GLASS WITH ICE. STIR UNTIL SUGAR IS DISSOLVED
3. POUR INTO GLASS AND TOP WITH SPARKLING WATER TO FINISH. SERVE WITH A STRAW

CARMENERE Strawberry Swim

INGREDIENTS

SERVES 1. MULTIPLY BY YOUR NUMBER OF GUESTS

- 3 OZ FRONTERA CARMENERE
- 2 FRESH STRAWBERRIES
- JUICE OF 1/4 LEMON
- 1 TBSP. SIMPLE SYRUP
- GINGER ALE
- FRESH MINT TO GARNISH



PREPARATION

1. MUDDLE STRAWBERRIES WITH SIMPLE SYRUP AND LEMON JUICE IN A GLASS
2. ADD WINE AND ICE AND STIR
3. TOP WITH GINGER ALE TO FINISH & GARNISH WITH A FRESH MINT LEAF



A TASTY
STRAWBERRY
SPRITZER

Cocktails? anyone?

FUN WINE COCKTAILS BY FRONTERA

FIND MORE DELICIOUS WINE COCKTAILS AT [YOUTUBE.COM/FRONTERACYT](https://www.youtube.com/fronteracyt)