



## DRINK OF THE MONTH JULY 2018



### **BLACKBERRY SANGRIA**

It's blackberry season, so what could be better than a cool, refreshing blackberry sangria. Technically it should be made with red wine, but with a preference for white wine, we used it instead for this easy recipe. It actually turns out red because of the simple syrup of blackberries and sugar. The sangria is simple to make and there's no waiting to ferment.

### **BLACKBERRY SANGRIA**

(Makes 3 to 4 cups)

1 pint fresh Blackberries  
1/2 cup Sugar  
1/8 cup Water  
3 cups Virginia Chardonnay, chilled  
1 Lemon

Make a simple syrup by combining berries, sugar and water. Heat to a simmer over medium heat. Stir until berries have broken down and mixture is syrupy. Cool and pour through a fine mesh strainer into a 2-cup measuring cup, pressing down and stirring until all the liquid is out. Refrigerate for several hours.

Before ready to serve, pour wine into a large pitcher. Add the simple syrup and stir until well mixed. Cut lemon in half and squeeze juice out of one half and add to the Sangria. Cut the other half into slices. Pour Sangria into wine glasses and garnish with lemon slices.