



DRINK OF THE MONTH MAY 2018



ROSÉ

With the ever-growing popularity of Rosé, mixologists have invented delicious ways to incorporate the wine into some interesting cocktails. Try this simple recipe that will impress and refresh your guests.

ROSÉ SPRING COCKTAIL

12 ounces Rosé

12 ounces Ruby Red grapefruit juice

6 ounces gin (or vodka, if you prefer)

Combine the ingredients into a pitcher full of ice and stir until chilled. Strain and divide cocktail among 6 stemmed cocktail glasses and garnish each with strawberry.

Look for Rosé at many Virginia wineries, including:

Paradise Springs Winery: 2017 Nana's Rosé

Ingleside Vineyards: Rosata di Sangiovese 2017

Rosemont of Virginia: 2017 Rosé

Philip Carter Winery: '16 Rosewell