



THE NEW YEAR'S SPARKLING WHITE SANGRIA



INGREDIENTS:

- 2 Granny Smith apples, thinly sliced
(horizontally, so a star appears with the seeds)
- $\frac{3}{4}$ cup green grapes, halved
- 1 cup white grape juice, chilled
- 1 Tbsp elderflower cordial
- 1 bottle Woodbridge by Robert Mondavi Brut Sparkling wine, chilled
- 2 Tbsp fresh elderflowers or lavender sprigs (garnish)

PREPARATION:

1. In a large pitcher, mix the apples, grapes, white grape juice, and elderflower cordial (muddle lightly with a wooden spoon.)
Set the mixture aside for approximately 15 minutes.
2. Add in the sparkling wine and give it a whirl just before service.
Top with fresh elderflowers or lavender sprigs.

*Pour into little Mason jars with paper straws and an ice cube or two,
or serve as a perfect pairing with Roasted Fig & Prosciutto Flatbreads.*

Recipe by Candice Kumai, author of Pretty Delicious

WOODBRIDGE.
by ROBERT MONDAVI