



Blonde Sangria

1 bottle Frederick Cellars **Eye of the Oriole**
1 cup pineapple juice
1/3 cup orange juice – no pulp
1/4 cup sugar
8 oz. carbonated water (‘Seltzer Water’)
Lemon and lime slices; pineapple chunks

Juices and carbonated water should be well-chilled*; wine should be slightly chilled.

Combine wine and juices. Mix sugar with 1/4 cup hot water; stir thoroughly until all sugar is dissolved. Add to wine/juice mixture. Mix well. Add carbonated water, lemon/lime slices and pineapple. Stir gently. Taste and adjust sugar and/or carbonated water as required. Serve and enjoy.

Pink Sangria

1 bottle Frederick Cellars **Rosé**
3/4 cup of Kiwi-strawberry juice (Juicy Juice)
8 oz strawberry flavored seltzer
Kiwi slices

Combine wine and juice. Add seltzer and kiwi. Stir, serve and enjoy!

Red Sangria

1 bottle Frederick Cellars **Heritage Red**, slightly chilled
3/4 cup orange juice – no pulp
1/4 cup sugar
8 oz. carbonated water (‘Seltzer Water’) flavored or unflavored. (We used mandarin orange flavored water)
1 orange, thinly sliced
1 lemon, thinly sliced
1 lime, thinly sliced

Juices and carbonated water should be well chilled; wine should be slightly chilled.

Combine wine and juice. Mix sugar with 1/4 cup hot water; stir thoroughly until all sugar is dissolved. Add to wine/juice mixture. Mix well. Add carbonated water and orange/lemon/lime slices. Stir gently. Taste and adjust sugar and/or carbonated water as required. Serve and enjoy.