

Blush Lemonade

The light and refreshing style of this wine makes an exciting addition to a summer afternoon cocktail, balanced perfectly with a hint of sweetness. The delicate fruity character represents the finest of the Native Muscadine grape.



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INGREDIENTS

- 1 Bottle of San Sebastian Rosa
- 1 can of Sprite or 1 Bottle of San Sebastian Blanc de Fleur
- 1 1/2 cups Lemonade
- 6 Strawberries
- 2 Lemons



PREPARATION STEPS

- **1. Cut** Strawberries into quarters, removing the stems. Cut Lemons into wheels.
- **2. Add** all the Strawberries and about half the Lemon wheels to a large pitcher. Then use wooden spoon to slightly muddle.
- **3. Pour** the bottle of Rosa and the 1 1/2 cups of Lemonade (pink or regular) over the fruit in the pitcher. Stir.
- **4. Pour** over ice and splash with Sprite or Blanc de Fleur on top for a bubbly fizz.
- **5. Garnish** with Lemon wheels on stemless wine glasses for a lovely, refreshing Blush Lemonade!