



# Wine Mojito

*Vintners White*

Slightly sweet, this wine is full-bodied and packed with fruity character, after all, that is what the Native Muscadine is known for. Use this wine to create a wine twist on a classic cocktail.



## Wine Mojito

### INGREDIENTS

- 1 Bottle of San Sebastian Vintners White
- 1 can of Sprite
- 1/4 cup Sugar
- 2 Limes
- 4 sprigs of Mint



### PREPARATION STEPS

- 1. Combine** Limes (squeeze and include rinds), Sugar, and Mint leaves in a large pitcher.
- 2. Muddle** all together to release oils and flavors.
- 3. Add** Sprite to Sugar, Mint, Lime mixture and Stir.
- 4. Pour** bottle of Vintners White into the pitcher of mixture and Stir.
- 5. Pour** over 1/2 glass of ice and garnish with Mint leaves and Lime wedges or rinds for a Wine Mojito!