



SPARKLING COCKTAILS

By Claudia Alarcón

Nothing is as festive and celebratory as a glass of sparkling wine, except perhaps a sparkling wine cocktail. Think of classics like the Champagne Cocktail or the Kir Royale. Today, with bartenders' creativity at an all-time high, there are endless options and ingredient combinations to toast any special occasion.

It's important to remember that while Champagne is a sparkling wine, not all sparkling wines are Champagne. This signature wine from Northern France can be expensive, however, so if you prefer to save the good stuff to sip on its own, there are dozens of alternatives. From Italy's Prosecco to Spain's Cava and dozens of brands of domestic bubbles, you can find a range of flavors from dry to semi-sweet.

The following recipes are made with specific products, so we suggest finding them. If you have a favorite style, feel free to substitute and tweak the recipes to your liking.

1. CHAMBORD SPRITZ

Korbel® Prosecco is the newest release from Korbel California Champagne, with a fruit-forward style and aromas of white peaches, pear and lemon zest. The newly released 187ml mini Korbel Prosecco also makes a special occasion treat.

- 3 oz Korbel Prosecco
- 1 oz Chambord
- Splash of Soda Water

Fill a large wine glass with ice. Add Korbel Prosecco, Chambord and Soda Water. Garnish with blackberries and raspberries.

2. RUMHAVEN CRANBERRY SWIZZLE

RumHaven is a Caribbean rum made with real coconut water, and no artificial flavors or preservatives. It's great mixed up into refreshing cocktails and adds a tropical taste any time of year.

- 2 oz RumHaven
- 1 oz Cranberry Juice
- 1/2 oz Ginger Syrup
- 2 oz Prosecco

Add all ingredients to an ice-filled cocktail glass. Swizzle ingredients to mix and garnish with fresh mint and cranberries.

3. SPARKLING SAGE

Mount Gay®, the world's oldest rum distillery, has more than 300 years of heritage. Made exclusively in Barbados, the birthplace of rum, these rums have a unique, rich and flavorful taste which shines in this cocktail.

- 1.5 oz Mount Gay Black Barrel
- .75 oz Honey Syrup
- 3 Sage Leaves
- 2 oz Dry Sparkling Wine of your choice

Shake rum, lime, honey and sage with ice. Fine strain into a champagne glass and top with sparkling wine. Garnish with a lemon and sage sprig.

4. FRENCH QUARTER

Minneapolis' Tattersall Distilling is a highly acclaimed producer of over 30 all-natural spirits and liqueurs, made sustainably from the best ingredients available locally and organic when possible. The Crème de Fleur is distilled with six flowers and post-macerated with additional flowers for a beautiful flavor and aroma. This cocktail, created by their tasting room staff, is a riff on the classic French 75.

- 2 oz Tattersall Gin
- 1/2 oz Tattersall Crème de Fleur
- 1/2 oz Fresh Lemon Juice
- 1/2 oz Simple Syrup
- 2 oz Chilled Sparkling Wine

Combine all ingredients except sparkling wine in a cocktail shaker, add ice and shake vigorously. Strain into a cocktail glass. Top with sparkling wine. Garnish with a lemon slice and rosemary.

5. SPARKLING APRICOT RYE

Mumm Napa is a sparkling wine brand established in California in the late 1970s, with roots that can be traced back to G.H. Mumm, France's leading Champagne house. Mumm Napa follows the traditional winemaking techniques of its French heritage. Their Brut Prestige's flavor palette is filled

with bright citrus, red apple, stone fruit and creamy vanilla aromas, which lend themselves perfectly for this unusual sparkling cocktail.

- 3 oz Mumm Napa Brut Prestige (2 parts)
- 1/2 tbsp Apricot Preserves
- 1.5 oz Rye Whiskey (1 part)
- 1/4 oz Lemon (1 healthy squirt)
- 1/4 oz Honey (1 healthy squirt)
- 1 dash Angostura Bitters

Combine preserves, whiskey, lemon, honey and bitters in a cocktail shaker with ice and shake until chilled. Fine strain into a rocks glass over one large ice cube. Top with Brut Prestige and garnish with dried apricot and a sprig of mint.

6. SPARKLING POMEGRANATE COCKTAIL

Croft Reserve Tawny Port makes a delicious dessert wine and combines particularly well with flavors of almonds, berries or dark chocolate. Try it in this easy cocktail that would be lovely before or after dinner.

- 2 oz Croft Reserve Tawny Port
- 1/2 oz Triple Sec
- 2 oz Pomegranate Juice
- 2 oz Champagne or other Sparkling Wine

In a cocktail glass, add triple sec, Port and pomegranate juice. Swirl glass to combine. Top with Champagne and garnish with pomegranate seeds.

7. MAY DAY

Lillet Rose is a fortified wine with aromas of flowers and ripe berries and a pleasant sweetness, used as a light aperitif. Combined with the bold flavors of Italy's Malfy Gin, this cocktail is as festive as it is beautiful. If you prefer a less expensive topper, go for the Mumm Napa.

- 1/2 oz Malfy Gin
- 1/2 oz Lillet Rose
- 1/2 oz Lemon Juice
- 1 bar spoon Simple Syrup
- 3 dashes Bitters
- 2 oz G.H. Mumm Brut Champagne

Add all ingredients except Champagne to a shaker, fill with ice and shake. Fine strain into a wine glass and top with Champagne. Garnish with a citrus twist such as grapefruit, lemon, orange or blood orange. ♦