

DRINK RECIPES FOR ALL SEASONS

20 SNOW FARM WINE COCKTAILS

SNOW FARM VINEYARD AT CRESCENT BAY

Wine makes a lot of things better

and that includes cocktails. The intricate flavors in our Vermont craft wines create delicious, local versions of your favorite drinks. Whether you make a mimosa with our Snow Trip pét-nat or add our Léon Millot to your glogg, you'll feel good using local wines in your cocktail creations, and may discover that the Vermont version is even better than the original!

These 20 Vermont cocktails are our staff favorites and have been tested and approved at our vineyard tasting room in South Hero. We're confident you'll delight your friends and family at home. Or, stop into the vineyard and relax while we mix up your favorite wine cocktail!

Check out all the recipes on the following pages.



→ **You're helping family businesses to thrive by purchasing craft wines made in Vermont. Enjoy a 10% discount on three bottles of wine from Snow Farm Vineyard.**

USE CODE WINECOCKTAIL



TABLE OF COCKTAILS

Spring & Summer

- Frozen Pét-Nat Sangria
- Ginger Spritz
- Pét-Nat 75
- Piña Colada Wine Slushy
- Rosé Refresher
- Strawberry Spritzer
- Strawberry Wine Slushy
- White Wine Mojito

Fall

- Apple Cider Sangria
- Pét-Nat Mule
- Snow Farm Mayor

Winter

- 5-Minute Mulled Wine
- Glogg (with Brandy)
- Holiday Sangria
- Maple Old Fashioned
- Red Wine Hot Chocolate
- Sparkling Cranapple Cocktail

Dessert

- Red Wine Float

Brunch

- Pét-Nat Bellini
- Pét-Nat Mimosa



All cocktail recipes courtesy of Snow Farm Vineyard, unless otherwise noted.

SNOW FARM VINEYARD AT CRESCENT BAY

→ NEXT PAGE: **Spring & Summer Drink Recipes**



Spring & Summer
DRINK RECIPES

Frozen Pét-Nat Sangria
Single serving



INGREDIENTS:

- *4 ½ oz. Snow Trip Pét-Nat by Snow Farm Vineyard*
- *Frozen fruit (blueberries or raspberries)*
- *½ oz. Grand Marnier*
- *Orange peel*

DIRECTIONS:

Pour Pét-Nat into a glass. Add a handful of frozen fruit. Works best with raspberries or blueberries. Garnish with an orange peel and float 1/2 oz. of Grand Marnier on top. If you don't have Grand Marnier you can substitute any orange liqueur.

Ginger Spritz
Serves 4



INGREDIENTS:

- *2-inch piece peeled coarsely chopped fresh ginger*
- *2 ounces fresh lime juice*
- *2 ounces simple syrup*
- *16 ounces of Snow White, Vidal Blanc, or Seyval Blanc by Snow Farm Vineyard*
- *Sprig of mint*

DIRECTIONS:

Muddle ginger in a cocktail shaker or in a bowl with a spoon. Add lime juice and simple syrup. To make simple syrup at home, boil a 1/2 cup of water and stir in a 1/2 cup of sugar until it is dissolved.

Add a handful of ice, cover, and shake vigorously until outside of shaker is frosty, about 30 seconds. If you don't have a shaker, you can transfer it to a quart mason jar with a lid, or any glass jar with a lid, before adding ice.

Strain into four ice-filled rocks glasses or large wine glasses. Add white wine to each and top off with club soda. Stir and garnish with a sprig of mint.

Pét-Nat 75
Single serving



INGREDIENTS:

- *1 oz. gin*
- *½ oz. simple syrup*
- *3oz Snow Trip Pét-Nat by Snow Farm Vineyard*
- *½ oz. fresh lemon juice*

DIRECTIONS:

Mix gin, simple syrup, lemon juice, and ice into a cocktail shaker. Shake well then strain into a glass and top with the pét-nat.

Piña Colada Wine Slushy
Serves 4



INGREDIENTS:

- *1 bottle of fruity white wine like Naked Mermaid by Snow Farm Vineyard*
- *¼ cup piña colada mix*
- *4-5 cups of pineapple (optional)*

DIRECTIONS TO MAKE IN THE FREEZER:

Mix the wine and the daiquiri mix together and freeze for 4-5 hours. It will be the consistency of a slushy when you stir it up. If freezing for longer, you'll need to let it thaw for 20-30 minutes before you can drink it. Stir and enjoy!

DIRECTIONS TO MAKE IN A BLENDER WITH FROZEN FRUIT AND ICE:

If you'd like a fruity and faster version, mix the wine, daiquiri mix, 4-5 cups of fresh or frozen pineapple, and 2 cups of ice in a blender. Note: if you don't have a large blender, you may need to blend the ingredients in batches because it may not all fit.

→ NEXT PAGE: More Spring & Summer Drink Recipes



Spring & Summer
DRINK RECIPES

Rosé Refresher
Single serving

INGREDIENTS:

- *1 oz. vodka*
- *¼ oz. simple syrup*
- *3 fresh basil leaves*
- *2 or 3 fresh sliced strawberries*
- *2 oz. chilled Rosé by Snow Farm Vineyard*

DIRECTIONS:

Add vodka, simple syrup, and basil leaves to a cocktail shaker. Shake vigorously then pour this mixture into a glass with sliced strawberries and ice cubes. Pour the Rosé over the top and stir gently. Add an additional basil leaf on top of the drink as a garnish.

Strawberry Spritzer
Single serving



INGREDIENTS:

- *3 ounces Snow White by Snow Farm Vineyard*
- *1.5 ounces vodka*
- *3 fresh strawberries (stems removed)*
- *1 tablespoon maple syrup*
- *Juice of ¼ lemon*
- *3-4 ounces soda water*

DIRECTIONS:

In the bottom of a mixing glass (or a bowl), muddle the strawberries. Add the Snow White wine and a handful of ice. Mix it well, and then strain into a wine glass. Top with soda water. Add some of the chunks of strawberry back into the drink for a tasty treat!

Strawberry Wine Slushy
Serves 4



INGREDIENTS:

- *1 bottle red wine with berry notes like Léon Millot by Snow Farm Vineyard*
- *¼ cup strawberry daiquiri mix*
- *Frozen strawberries (optional)*

DIRECTIONS TO MAKE IN THE FREEZER:

Mix the wine and the daiquiri mix together and freeze for 4-5 hours. It will be the consistency of a slushy when you stir it up. If freezing for longer, you'll need to let it thaw for 20-30 minutes before you can drink it. Stir and enjoy!

DIRECTIONS TO MAKE IN A BLENDER WITH FROZEN FRUIT AND ICE:

If you'd like a fruity and faster version, mix the wine, daiquiri mix, 3-4 cups of fresh or frozen strawberries, and 2 cups of ice in a blender. Note: if you don't have a large blender, you may need to blend the ingredients in batches because it may not all fit.

→ NEXT PAGE: More Spring & Summer Drink Recipes



Spring & Summer
DRINK RECIPES

White Wine Mojito

Serves 4

INGREDIENTS:

- *1 750 mL bottle of white wine (use Snow White, Riesling, or Vidal Blanc by Snow Farm Vineyard)*
- *2 cups Italian sparkling lemonade*
- *3 limes (2 juiced, one for garnish)*
- *1 cup of fresh mint*

DIRECTIONS:

Chill the white wine and Italian sparkling lemonade. Once well-chilled, mix the wine and sparkling lemonade in a large pitcher. If you want to half the recipe, it fits well into a quart mason jar.

Juice two limes and add to the wine and lemonade.

Mince ¾ cups of fresh mint and add to the pitcher (add mint right before serving, otherwise the leaves begin to brown).

Add optional sugar to taste, especially if the sparkling lemonade is not very sweet. Mix well. Thinly slice the remaining lime to garnish glass rims and add a sprig of mint leaves to liven things up even more. Serve over ice.

"At Snow Farm, we've created a collecion of wines for a wide variety of tastes that will perfectly enhance the flavors in your favorite drink."

PATRICK BARRELET
HEAD WINEMAKER, CO-OWNER



→ NEXT PAGE: Fall Drink Recipes



Fall
DRINK RECIPES

Apple Cider Sangria (Unified Red)
Single serving

INGREDIENTS:

- *1 can of Citizen Cider Unified Press*
- *1 diced fresh apple*
- *¼ cup muddled fresh cranberries*
- *Ice Cubes*
- *Half a bottle of Rose Red*

DIRECTIONS:

Pour your wine, Citizen Cider, and ice into a pitcher, place the sliced apples and cranberries into the glasses of your guests and top with the wine and cider. The crispness of the Citizen cider, the sweetness of the Rose Red, and tart fresh fruit make this a wonderful fall party drink.

Pét-Nat Mule
Single Serving



INGREDIENTS:

- *2oz. Snow Trip Pét-Nat by Snow Farm Vineyard*
- *1oz. vodka*
- *½ oz. lime juice*
- *¼ oz. ginger liquor*

DIRECTIONS:

Add the vodka, lime juice, and ginger liquor to a highball glass or copper mug with ice. Top off the drink with the Pét-Nat.

Snow Farm Mayor
Serves 3 to 4



INGREDIENTS:

- *1 can of Citizen Cider Dirty Mayor (Ginger Infused Hard Cider)*
- *1 sliced pear*
- *Half a bottle of Snow White by Snow Farm Vineyard*
- *Ice cubes*
- *¼ cup raspberries*

DIRECTIONS:

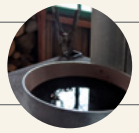
Pour your wine, Citizen Cider Dirty Mayor, and ice into a pitcher. Place the sliced pears and raspberries into the glasses of your guests, and top with the wine and cider.

→ NEXT PAGE: Winter Drink Recipes



Winter
DRINK RECIPES

5-Minute Mulled Wine
Serves 4



INGREDIENTS:

- *1 bottle of Léon Millot by Snow Farm Vineyard*
- *2–4 tablespoons maple syrup to taste (dark maple syrup has the best flavor)*
- *2 cinnamon sticks*
- *Half an orange, peeled and sliced into rounds*

DIRECTIONS:

Combine all ingredients in a pot and heat on low until it just barely reaches a simmer. You can also use a crockpot to double or even quadruple the recipe. Cover and let it simmer for at least 15 minutes or up to 3 hours. Strain it through a fine-mesh strainer, and serve in mugs.

Glogg (with Brandy)
Serves 4



This glogg recipe includes liqueur, raisins, and nuts. It will take about 10 minutes to prep.

INGREDIENTS:

- *Raisin Almond Mixture*
- *½ cup raisins*
- *½ cup slivered almonds*
- *2 tbsp. maple syrup*
- *1 tbsp. butter*
- *The Glogg*
- *1 bottle of Léon Millot by Snow Farm Vineyard*
- *¼ cup brandy (or your favorite liqueur)*
- *1 orange, peeled and sliced into rounds*
- *8 whole cloves*
- *2 cinnamon sticks*
- *2 star anise*
- *2–4 tablespoons maple syrup to taste*

DIRECTIONS:

Make the raisin almond mixture by combining all ingredients in a small saucepan and cook for 5 minutes on medium heat. Set aside.

Combine all of the glogg ingredients in a pot and cook on low, cover, and let the wine simmer on low for at least 15 minutes or up to 3 hours in a crockpot.

Pour the mixture through a fine-mesh strainer. Discard the orange slices, cloves, cinnamon sticks, and star anise.

Serve the glogg warm in heatproof mugs. Add a spoonful of the raisin almond mixture to each mug.

Holiday Sangria
Serves 4

INGREDIENTS:

- *1 bottle Rose Red by Snow Farm Vineyard*
- *2-3 cups cranberries and raspberries*
- *12-24 oz. of tonic water or seltzer*

DIRECTIONS:

Combine the fruit and red wine in a pitcher.
Top with seltzer water.

Maple Old Fashioned
Single serving

INGREDIENTS:

- *1.5 oz. Bourbon or Rye*
- *.5 - 1 oz. Fox Hill Maple wine by Snow Farm Vineyard*
- *Orange peel*
- *Cinnamon*

DIRECTIONS:

Pour the bourbon/rye over ice, add Fox Hill Maple wine. Garnish with an orange peel and sprinkle cinnamon on top.

→ NEXT PAGE: More Winter Drink Recipes



Winter
DRINK RECIPES

Red Wine Hot Chocolate

Single serving

Decadent, delicious. Wine and chocolate are even better together!



INGREDIENTS:

- *⅓ cup semisweet chocolate chips*
- *⅔ cup Baco Noir by Snow Farm Vineyard*
- *¾ cup milk*
- *1 tablespoons sugar, optional*
- *¼ tsp. vanilla*
- *Pinch of salt*

DIRECTIONS:

Combine the chocolate chips, wine, milk, and sugar (if using), in a small saucepan over medium-low heat. Heat, stirring constantly until chocolate chips are melted.

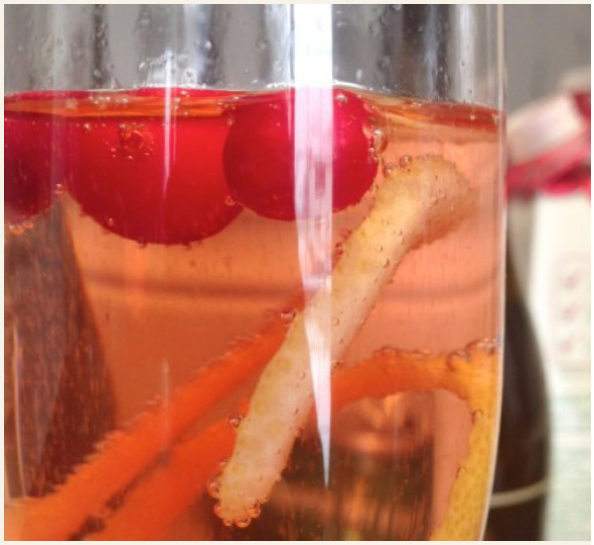
Remove from heat and stir in the vanilla and salt.

Recipe adapted from Brandy G. (@authentically.b on Instagram)

Sparkling Cranapple Cocktail

Single serving

Tart, refreshing and fruity. Cool off with this delightfully bubbly concoction.



INGREDIENTS:

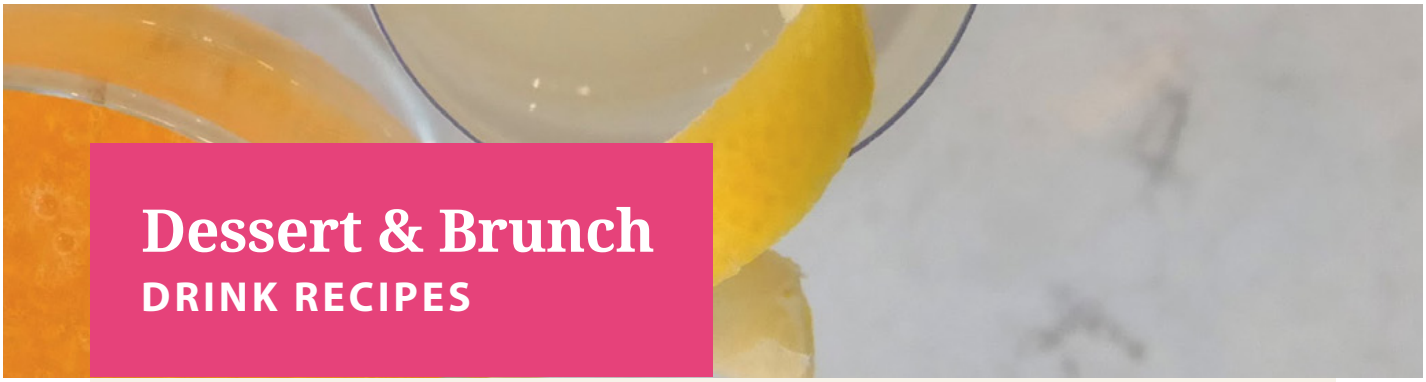
- *⅓ Cranberry juice*
- *⅓ American Riesling or Vidal Blanc by Snow Farm Vineyard*
- *⅓ Sparkling water*

DIRECTIONS:

Mix all ingredients together. Add cranberries, diced apples and rosemary for "festiveness."

Recipe adapted from Kaily Mae (@heykailymae on Instagram)

→ NEXT PAGE: **Dessert & Brunch Cocktails**



Dessert & Brunch
DRINK RECIPES

Red Wine Float
Single serving



INGREDIENTS:

- *Chocolate syrup*
- *½ cup chocolate ice cream*
- *½ cup red wine*
- *Seltzer/soda water*

DIRECTIONS:

Drizzle chocolate syrup to cover the bottom of a 16 oz. pint glass. Scoop ice cream into the glass. If you're mixing two flavors do about ¼ cup of each flavor. Pour the red wine over the ice cream.

Top the glass off with the soda water...about ½ a cup. Go slowly because the float will immediately start to fizz and create those beautiful bubbles. You don't want it to overflow too much.

This unlikely pair creates a beautiful and delicious dessert cocktail. Enjoy combining your two favorite things - wine and ice cream!

Brunch Cocktails

Pét-Nat Bellini
Single serving



INGREDIENTS:

- *4 oz. Snow Trip Pét-Nat by Snow Farm Vineyard*
- *2 ½ oz. peach purée (¼ cup or 1 peach)*

DIRECTIONS:

Use fresh or frozen peaches. Peel them, cut them up and blend them. If using frozen, let the peach slices completely defrost before blending them. Stir to combine the peach purée with the pét-nat.

Pét-Nat Mimosa
Single serving

INGREDIENTS:

- *2 ½ oz. Snow Trip Pét-Nat by Snow Farm Vineyard*
- *2 ½ oz. orange juice*

DIRECTIONS:

Mix up your morning mimosa with pét-nat. Combine equal parts Pét-Nat and orange juice, or grapefruit juice.



For more cocktail recipes visit our Notes from the Vine blog at www.Blog.SnowFarm.com



SNOW FARM VINEYARD

AT CRESCENT BAY

EXPERIENCE CRAFT WINES FROM THE HEART OF THE CHAMPLAIN ISLANDS

Learn more at SnowFarm.com