

Zinfandel & Home Ranch Citrus Sangria



INGREDIENTS

- 1 Bottle Home Ranch Zinfandel Wine
- 1/2 Cup Apple Brandy
- 1 Cup Blood Orange Juice
- A Blend of Sliced Citrus Rounds
- 3 Sprigs Fresh Rosemary, Plus a Few More for Garnish
- Ice



INSTRUCTIONS

Combine all ingredients in a large glass bowl or pitcher, saving the ice until ready to serve. For sliced citrus, we use what grows in abundance

at the winery right now – 2 regular oranges, 2 blood oranges, 1 grapefruit and a handful of kumquats. We recommend using a blend of citrus to enhance your sangria's flavor and provide visual variety, but which fruit you choose to use is up to you!

Sangria can be enjoyed anytime, but is best if chilled for a few hours so the flavors can really mingle. When ready to serve, transfer sangria to a pitcher, if not already using, and half-fill glasses with ice. Pour sangria, being sure to include lots of fruit in each glass. Top with an extra sprig of rosemary and enjoy!