

Blood Orange Basil Sparkling Rosé Cocktail

BASIL SIMPLE SYRUP INGREDIENTS

1 cup torn Basil leaves

1/2 cup Water

1/2 cup Honey

INSTRUCTION

In a small saucepan over medium heat, basil, water, and honey to a simmer. Remove from heat and let basil leaves steep for 1 hour. Strain through a fine mesh strainer to remove basil leaves. Refrigerate to chill.

COCKTAIL INGREDIENTS

1/4 cup chopped Strawberries

1/2 ounce Blood Orange Juice

1 ounce Vodka

1/2 - 1 ounce Basil Simple Syrup

Chilled Domaine Carneros Sparkling Brut Rosé

INSTRUCTION

Begin by adding strawberries to a cocktail shaker. Use a muddler or long wooden spoon to crush the strawberries until the juices are released. Add 1/2 ounce of blood orange juice, 1 ounce vodka and 1/2 to 1 ounce of basil simple syrup. Fill the cocktail with ice and shake well. Strain into a flute and top with sparkling Brut Rosé.