

White Strawberry-Lemon Sangria

2 lemons, thinly sliced
1 apple (any kind), cored and sliced
1 cup strawberries, hulled and sliced lengthwise
1 bottle **2016 Actum Sauvignon Blanc**
½ cup light rum
4 cups lemon-lime soda

Add lemon slices to a large pitcher, then the apples and strawberries. Pour the wine and rum over the top. Cover and refrigerate for 4-5 hours. Remove from refrigerator and add lemon lime soda before serving.

Triple Berry Sangria

1 bottle **2016 Taron Rosado**
¼ cup brandy
2 T simple syrup
2 cups assorted strawberries, blueberries and raspberries
2 cups cold seltzer

In a pitcher, combine rose, brandy and simple syrup and berries. Cover and refrigerate 4-5 hours. Remove from refrigerator and add seltzer before serving.

Red Wine Sangria

1 bottle **2012 Montecillo Crianza Tempranillo**
½ cup brandy
¼ cup triple sec
½ cup orange juice
½ cup pomegranate juice
¼ cup simple syrup
Orange slices
Apple slices
Blackberries
Pomegranate seeds

Mix all ingredients together and let stand in a tightly sealed container or pitcher for at least 24 hours in the refrigerator before serving.

Sparkling Sangria

1 cup white grape juice
½ cup brandy
Juice of 1 lemon
3 T simple syrup
1 cup water
1 cup halved grapes
1 cup pitted cherries
1 sliced peach
1 bottle **Freixenet Premium Cava Carta Nevada**

Combine all ingredients except Cava in a pitcher. Chill overnight. Remove from refrigerator and add Cava before serving.