

Rosé Wine Sangria

INGREDIENTS

2 chilled bottles of Ste. Chapelle Soft Rosé wine
1 green apple, thinly sliced
1 orange, halved and thinly sliced
1 pint fresh raspberries
Simple syrup, to taste • Ice cubes
Fresh mint leaves, for garnish
Chilled club soda, optional

DIRECTIONS

Combine Ste. Chapelle Soft Rosé wine, apple, orange and raspberries in a pitcher; add simple syrup, to taste. Refrigerate for at least 30 minutes and up to 1 day. Serve over ice, garnish with mint and top with a few splashes of club soda, if desired.

SERVES APPROXIMATELY (6) 8 oz. GLASSES

Red Wine Sangria

INGREDIENTS

2 bottles of Ste. Chapelle Soft Red wine
1 cup brandy (great with or without)
1/2 cup triple sec • 1 cup orange juice
1 cup pomegranate juice • Orange slices
Apple slices • Blackberries
Pomegranate seeds

DIRECTIONS

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

SERVES APPROXIMATELY (10) 8 oz. GLASSES

White Wine Sangria

INGREDIENTS

2 chilled bottles of Ste. Chapelle Soft White wine
1 1/2 cups brandy (great with or without)
3/4 cup orange liqueur
1 orange, thinly sliced
1 blood orange, thinly sliced
1 lime, thinly sliced

DIRECTIONS

In a large pitcher, Combine Ste. Chapelle Soft White wine, brandy, and orange liqueur. Add all citrus slices at once. Allow the mixture to sit for 1 hour in the refrigerator before serving to allow the citrus flavor to come through.

SERVES APPROXIMATELY (10) 8 oz. GLASSES

Ste
CHAPELLE

**SAVE \$1.00
INSTANTLY
on Fresh Fruit**

Make Pitcher Perfect Sangria

Look inside for the perfect sangria recipe



Ste
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CHATEAU SERIES

SOFT CHENIN BLANC
WASHINGTON 78% - IDAHO 22%



Ste
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CHATEAU SERIES

SOFT RED
IDAHO TABLE WINE



Ste
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CHATEAU SERIES

SOFT ROSÉ OF CABERNET SAUVIGNON
IDAHO

