



MULLED WINE RECIPE FOR THE HOLIDAYS

We suggest using Sweet Scarlett, Isabella, Gamay Noir or Pythagoras

- 1 bottle Sweet Scarlett (or other red wine suggested above)
- ½ tsp. Cinnamon
- 1/4 tsp. Nutmeg
- 1/4 tsp. Anise seeds (optional)
- 1/4 tsp. Ground Allspice
- 5 or 6 whole cloves
- 4 twists each - lemon & orange peel
- 1/4 cup sugar (brown sugar OK)
- Juice of 2 oranges or 6 oz. Orange juice
- Heat & Enjoy (Do not boil - very slow simmer)

A Special Warming Holiday Drink

In the 19th century, families traveled great distances to reach their loved ones for the Holiday season. Upon arriving at their destination, the chilled guests were greeted with a glass of warmed mulled wine to begin the Holiday festivities. Pindar Vineyards is pleased to continue this tradition and share this mulled wine recipe with you. We wish you and yours a wonderful Holiday Season and a happy and healthy New Year!