

OLIVER MIXOLOGY

Craft cocktails featuring Oliver wines

SOFT WINE COLLECTION

Soft Wine Sparkler

2 parts Oliver Soft White
1 part Ginger ale
Juice of 1 fresh lime

Serve chilled in flutes and garnish with a lime slice.

Soft Rosé-tini

2 parts Oliver Soft Rosé
1 part Vodka
Juice of 1 fresh lime

*Combine in a cocktail shaker over ice. Shake. Strain into a martini glass.
Top off with a splash of lemon-lime soda.*

Sweet Tea Sangria

2 parts Oliver Soft White
1 part Sweet tea
Fresh or frozen peaches and raspberries

*Pour Soft White wine and unsweetened iced tea into a pitcher, over ice.
Stir in fresh or frozen sliced peaches and raspberries.
Refrigerate to allow flavors to develop. Add ice to pitcher and garnish servings with mint.*

Lime Squeeze

1 oz. Tequila
3/4 oz. Triple sec
4 oz. Soft Red Lime
1/4 oz. Fresh-squeezed lime juice

Vigorously stir all ingredients in a mixing glass filled with ice. Strain into an ice-filled highball glass.

VINE SERIES

Cherry Moscato Gimlet

2 oz. Oliver Cherry Moscato
2 oz. Fresh lime juice
1 tbsp. Simple syrup

Mix Cherry Moscato, simple syrup, and lime juice in a cocktail shaker over ice. Serve in a coupe glass.

Moscato Mule

3 oz. Oliver Moscato
2 oz. Ginger beer
1 oz. Vodka
Fresh lime juice

Pour Moscato, ginger beer, and vodka over crushed ice. Add juice of 1 lime wedge. Garnish with remaining lime. Serve in a traditional copper mule mug.

APPLE PIE

Caramel Apple Sangria

2 Gala apples *diced*
2 Granny Smith apples *diced*
2 Cinnamon sticks
5 cups Apple cider
2 cups Caramel vodka
2 bottles Apple Pie wine

Chop apples into 1/4 in. chunks and add to a jug or pitcher with cinnamon sticks. Pour wine, apple cider, and caramel vodka over top of apples and stir to combine. Refrigerate for at least 6 hours or overnight, stirring occasionally. Add more fruit and serve over ice.

Mulled Apple Pie

2 bottles Apple Pie wine
Honey and cinnamon sticks (to taste)

Mix all ingredients in crockpot or stovetop; stir well and heat on low until ready. Pro tip: If you're pressed for time, simply heat up a few bottles of Apple Pie slowly and serve. No added ingredients necessary!

CAMELOT MEAD

Mead Smash

1/2 cup Camelot Mead
2 oz. Bourbon
1 oz. Simple syrup
1 oz. Orange liqueur

Pour bourbon, simple syrup and Cointreau over ice in a lowball glass. Top with Camelot Mead.

The Bee's Knees

2 oz. Gin
1 oz. Lemon juice
2 oz. Simple syrup
4 oz. Camelot Mead

Mix gin, lemon juice, simple syrup, and ice in shaker. Shake and strain into glass. Top with Camelot Mead.

The King

2 oz. Camelot Mead
2 oz. Lemonade
2 oz. Unsweet tea
3 dashes orange bitters
1 slice of lemon

Pour equal parts of Camelot Mead, lemonade, and tea over ice in pitcher or glass. Add bitters. Swirl to mix. Garnish with lemon.

Meadmosa

2 parts Camelot Mead
1 part Orange juice
Splash sparkling water

Stir and pour over ice. Add a little sprig of basil and a slice of orange for a pop of color and fresh flavor.

Mulled Mead

1 bottle Camelot Mead
1 cup Apple juice
1/2 cup Orange juice
2 Tbsp. Mulling spice mix

Mix all ingredients in a crockpot or saucepan; stir well and heat on low until ready. For a fun garnish, add orange or lemon slices, cinnamon sticks, star anise, or fresh ginger pieces.

BUBBLECRAFT®

Sunrise Mimosa

2 parts Bubblecraft Red
1 part Orange juice
Top with Bubblecraft White.

Serve this fruity, refreshing beverage chilled in a flute or over ice.

Bubblecraft Float

Lemon or Berry sorbet
Bubblecraft White
Bubblecraft Red

Scoop frozen sorbet into margarita or coupe glasses. Top with Bubblecraft.

Summer Sparkler

1/2 oz. Elderflower liqueur
1/2 oz. Simple syrup
1 oz. Lemon juice
6 oz. Bubblecraft White
Slices of cucumber & lemon
Sprig of mint

(Summer Sparkler, continued from page 3)

Muddle cucumber with lemon juice, simple syrup, and elderflower liqueur. Shake and strain into collins glass over ice. Top with Bubblecraft White. Garnish with cucumber, lemon, and mint.

Watermelon Cooler

½ cup Watermelon juice
½ cup Bubblecraft White
1 Tbsp. Lime juice
½ Tbsp. Simple syrup

Cut watermelon into cubes and mix in blender or food processor. Strain the juice to avoid the pulp. Mix melon juice, lime juice, and simple syrup. Pour over ice and add Bubblecraft. Muddle mint leaves, add garnish and enjoy!

ORCHARD STAND®

Black Cherry Cola

2 parts Orchard Stand Black Cherry
1 part Cola soda

Garnish with fresh cherries.

Black Cherry Bomb

2 oz. Orchard Stand Black Cherry
¼ oz. Cherry liqueur
Dash of angostura bitters

Garnish with a curl of fresh orange peel.

Ginger Bloodsicle

2 oz. Orchard Stand Black Cherry
½ oz. Simple syrup
½ oz. Lemon juice

Peach Derby

2 oz. Orchard Stand Peach
Muddled fresh mint

Muddle mint in a glass. Add peach honey wine. Stir and serve over ice.

Tickle-Me-Peach

5 frozen peach slices
3 oz. Orchard Stand Peach
3 oz. Orange juice
4.5 oz. Ginger beer

Layer a Collins glass with frozen peach slices. Fill with ice. Combine Orchard Stand Peach and orange juice in a cocktail shaker over ice. Shake. Strain into glass. Top with ginger beer.

Stone Fruit Mulled Cider

1 cup Orange juice
1 cup Apple juice
2 Tbsp. Mulling Spice Mix, or to taste
1 bottle Orchard Stand Peach

Combine all ingredients in a saucepan or slow cooker and simmer slowly until warmed.

Strawberry Thrills

6 oz. Orchard Stand Strawberry
Fresh strawberries, muddled
Splash ginger beer

Muddle fresh strawberries in bottom of Collins glass. Add crushed ice and Orchard Stand Strawberry. Top with ginger beer. Garnish with a sprig of fresh mint.

Queen Bee

Fresh strawberries, muddled
2 oz. Orchard Stand Strawberry
½ oz. Honey syrup
½ oz. Fresh lime juice

Muddle fresh strawberries in a glass. Add in remaining ingredients and ice, and stir.

Mango Colada

3 parts Orchard Stand Mango
3 parts Orange-Pineapple juice
1 part Cream of Coconut
2 parts Club Soda

Mix together and serve over crushed ice.

Mango-tini

3 oz. Oliver Camelot Mead
½ tsp. Fresh lemon juice
½ tsp. Ginger simple syrup
2 dashes Orchard Stand Mango

Combine in a cocktail shaker over ice. Shake. Strain into a martini glass. Garnish with lemon zest.

Mango Tango

2 oz. Orchard Stand Mango
½ oz. Simple syrup
½ oz. Lemon juice
Splash of ginger beer

Combine and serve over ice.

CREEKBEND COLLECTION

Chambouree

- 4.5 oz. Creekbend Chambourcin Rosé
- 4.5 oz. Ginger ale
- 1 oz. Oliver Blackberry wine

Pour over ice, stir, and garnish with fresh or frozen blackberries.

Catawba Lemonade

- 1 part Creekbend Catawba
- 1 part Lemonade

Serve over ice.

FLIGHT SERIES

Modern Mojito

- ½ Fresh lime
- 6 Mint leaves
- 1 tsp. Simple syrup
- 1/2 cup Chilled Sauvignon Blanc
- Club soda

Muddle lime wedges, mint, and syrup. Add ice and Sauvignon Blanc. Top with club soda. Garnish with lime.

Berry Zinful

- 4 oz. Zinfandel
- 6 oz. Orangina
- 1 oz. Raspberry simple syrup
- ½ tsp. Mulling spices.

Stir, pour over ice and serve.

Blackberry Sparkler

- 6 oz. Creekbend Vidal Blanc Sparkling
- 1 oz. Blackberry wine

Garnish with one fresh blackberry and a sprig of mint.

Cupid's Crush

- 3 oz. Oliver Shiraz
- 2 oz. Cranberry cocktail
- 2 Tbsp. Honey
- 6 strawberries, halved
- 1 basil leaf

(Cupid's Crush, continued from page 6)

Muddle strawberries, honey and basil in a cocktail shaker. Add ice, Oliver Shiraz and cranberry cocktail. Shake vigorously and strain into a sugar-rimmed glass. Garnish with sliced strawberries and basil.

BEANBLOSSOM HARD CIDER®

Cranberry Cider Mule

2 oz. Beanblossom Original Hard Cider

2 oz. Cranberry juice

Ginger beer

2 lime wedges

Pour equal parts of Beanblossom cider and cranberry juice over crushed ice. Top with ginger beer. Squeeze juice of 1 lime wedge. Garnish with second wedge.

Mulled Hard Cider

3 bottles Beanblossom Original Hard Cider

½ bottle water (Fill an empty Beanblossom Hard Cider bottle.)

½ cup Mulling Spice Mix*

Honey, to taste

Mix all ingredients in crockpot or stovetop; stir well and heat on low until ready.

**Spice mix can be replaced with classic spice mixes of cinnamon, nutmeg, clove, etc. This recipe is a 3:1 ratio of cider to water.*