



Cellar Door Holiday Sparkling Cranberry, Orange, and Thyme Cocktail

Cranberry and Thyme Syrup Ingredients

- 1 cup water
- ½ cup sugar
- ½ cup fresh cranberries
- 1 small bunch of fresh thyme

In a saucepan combine sugar, water, fresh cranberries, and fresh thyme. Bring to a boil over medium heat, stirring so the sugar does not burn. Boil for a few minutes to melt sugar, then turn the heat to medium and to let the cranberries soften. Strain the mixture through a fine mesh sieve into a jar and store in the fridge.

Holiday Sparkling Cranberry, Lemon and Thyme Cocktail Ingredients:

- 2 sprigs of fresh thyme
- Fresh orange zest or you can use orange zest swirls
- 4-5 frozen cranberries for garnish
- 3 drops of Dillan's Cranberry Bitters
- 1 oz Grand Marnier (or another orange liqueur)
- 1 oz Cranberry and Thyme syrup
- 4 oz Premier Cuvée Sparkling Wine

In a cocktail shaker, mix cranberry and thyme syrup, Grand Marnier and bitters and pour into a glass. Top off with Premier Cuvée and garnish with frozen cranberries, thyme and orange zest.

Enjoy!