



JOLEE 75

A rosé version of the French 75, a classic cocktail named after the legendary 75mm guns from World War I.

3 oz Jolee Rose *Semi-Sparkling Rosé*
 ¾ oz lemon juice (unsweetened)
 1.5 oz gin
 lemon peel garnish

Jolee

Instructions:

In cocktail shaker filled with ice, combine gin and lemon juice. Shake well, then strain into flute glass. Top with Jolee Rosé and stir gently. Twist lemon peel gently over top of glass to express essential oils. Garnish with peel.

Tips: Chill the glass first and use plenty of ice to chill the drink quickly and reduce dilution. Add a splash of soda for more bubbles.

MADE THE OREGON WAY



THE MOSQUITO “*Moscato with a little bite!*”

3-4 oz Jolee Rose *Semi-Sparkling Rosé*
 ¾ oz lime juice (unsweetened)
 1 oz vodka
 lime garnish

Jolee

Instructions:

Pink martini version: Combine ingredients in an ice-filled shaker, shake and then strain into martini glass.

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Rocks version: Combine ingredients in a rocks glass with ice, stir gently. Add a splash of soda water if more bubbles are desired.

MADE THE OREGON WAY