



BRUNCH COCKTAILS

HERITAGE. BROWNE
DISTILLING CO. FAMILY VINEYARDS

Heritage Distilling and Browne Family Vineyards are two highly respected local Washington operations that we have been proud to work with over the years. They worked together to create some really cool drink recipes using both Heritage spirits and Browne Family wines, called "WineTails". We think any of these would be fun to serve at a brunch!

You can learn more about both craft businesses at heritagedistilling.com and brownefamilyvineyards.com



Heritage Cask Club Library



Heritage Copper Pot Still



Browne Tasting Room



Below are 4 of the WineTails recipes developed by Heritage Distilling and Browne Family Vineyards, and find even more by clicking [HERE!](#)



Huckleberry Sangria

- 2 oz HDC Huckleberry Vodka
- 1oz Triplesec
- 1oz Huckleberry Puree
- 3 oz Browne Heritage Cabernet Sauvignon
- 2 splashes (or 1 teaspoon) Balsamic Vinegar
- 1 splash lemon/lime soda (Sprite or Sierra Mist work best)

*Serve chilled in a wine glass
Garnish with blackberries and a basil leaf*



Music Lover

- 1 oz HDC Hibiscus vodka
- 3 oz Browne Chardonnay
- 1 oz Gruet Sparkling Wine
- 3/4 oz Luxardo Liqueur

Served in a coup glass with frozen berries



Browne Olde Fashioned

- 2 1/2 oz HDC Dual Barrel (Orange) Rye
- 3/4 oz Antica Formula Vermouth
- Dash of Angostura Bitters
- Float Browne Cabernet

*Serve in a rocks glass over a large ice cube
Garnish with an orange peel & Maraschino cherry*



Fade to Black

- 2 oz HDC Lavender Flavored Vodka
- 2 oz Browne Merlot
- 1/2 oz Fresh Lemon Juice
- 1/2 oz Honey Simple Syrup
- Dash of Fennel Bitters

*Shake & strain into a martini glass
Garnish with fresh sage*

Cheers!