




CORAVIN®

W I N E
C O C K T A I L S



BY CORAVIN
& FRIENDS

CORAVIN WINE COCKTAILS



Coravin wine preservation systems allow you to enjoy wine glass-by-glass or cocktail-by-cocktail without worrying about finishing the entire bottle. When you pour your first glass with Coravin Pivot™, the ingenious Pivot™ Stopper combined with argon gas preserves the rest of the bottle for up to four weeks. With Coravin Timeless, the cork remains intact as the wine is extracted through a small needle providing months – even years – of superior preservation.

Whether you're mixing up a single-serve glass of sangria or concocting a more sophisticated Vin d'Orange, Coravin wine preservation systems enable you to pour the perfect amount of wine for all of the wine cocktails in our recipe book.

Cheers!

Coravin

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STRAWBERRY JALAPEÑO SANGRIA

Welcome (or channel) the warm, sunny weather with a hint of heat! This strawberry and jalapeño combination present the perfect balance of sweet and spicy. For this recipe, you'll need a bottle of dry white wine – Pinot Grigio works well.



STRAWBERRY JALAPEÑO SANGRIA

INGREDIENTS

4 oz. of white wine (½ cup)

¼ tsp diced jalapeño

¼ cup of fresh strawberries

½ cup of strawberry-flavored sparkling water

Optional

1 tsp simple syrup or agave nectar

DIRECTIONS

Dice the jalapeño (seeds removed) and slice the strawberries. Add to the bottom of a glass and muddle.

On top, add the wine, sparkling water, and sweetener (if using). Stir thoroughly to allow the flavors to infuse.

Serve on ice with a strawberry and jalapeño wedge.



RECIPE BY SYDNEY MASONOVICH

Syd Sips is a self-proclaimed wino who preaches a balanced lifestyle. Through her reviews, food pairings, cocktail recipes, hosting decor, and more, Sydney is on a mission to make wine more fun and accessible to all.

[@SYD.SIP](#)

[@SYDSIPS](#)



VIN D'ORANGE

This traditional Provencal aperitif is made by infusing white wine or rosé with oranges. It's delightfully crisp and easy to drink. Pairs perfectly with spicy food and summer days outside.



VIN D'ORANGE

INGREDIENTS

- 5 oz. dry white or rosé wine
- 2 slices of orange ½ inch thick
- 1 tsp agave syrup
- 1 oz. brandy

DIRECTIONS

- Place orange slices in a wide mouth mason jar, cocktail shaker, or glass with a lid.
- Cover with wine, brandy, and agave and close with a lid.
- Shake until everything is combined. Store in the refrigerator for at least one hour and serve chilled.



RECIPE BY KAYLA FRIEDMAN-BARB

Kayla is the founder and sommelier at Tannic and Lovely where she combines her passion for wine with her love of creating experiences. Kayla designs whimsical wine themed apparel and curates pairings of food, art and wine.

[@TANNICANDLOVELY](https://www.instagram.com/tannicandlovely)

[TANNICANDLOVELY.COM](https://www.tannicandlovely.com)



GIN NE SAIS QUOI

This sweet and citrusy wine cocktail is perfect for backyard barbecues, poolside parties, or any time your palate is craving something fresh. Visit [Food & Wine](#) to make your own cucumber basil cardamom simple syrup.

GIN NE SAIS QUOI

INGREDIENTS

1 oz. gin

1 oz. lemon juice

1 oz. cucumber basil
cardamom simple syrup

3 oz. brut rosé

Optional

Slices of cucumber

Dried rose petals

DIRECTIONS

Combine gin, syrup, and lemon juice in a cocktail shaker.

Fill shaker with ice cubes.

Cover and shake vigorously until well chilled.

Strain into a coupe. Top with brut rosé and garnish with
cucumber slices and dried rose petals.



RECIPE BY JUSTINE OSILLA

Justine has worked in the wine industry for over 5 years. As she pursues her goal of having her own wine label, her mission is to make wine education more accessible and provide more opportunities for women and all minorities.

[@HEYJAYROSE](https://www.instagram.com/heyjayrose)



COMMUNARD

Communard is the red wine variation of Kir, a popular French cocktail made with a measure of crème de cassis (blackcurrant liqueur). It's also referred to as a Cardinal and is traditionally made with Beaujolais but any Gamay or light red will do.



COMMUNARD

INGREDIENTS

4 parts Beaujolais

1 part crème de cassis

Optional

Blackberries

Basil

Mint

DIRECTIONS

Chill the glass, wine and crème de cassis.

Mix 4 parts Beaujolais with 1 part crème de cassis and serve chilled without ice – 1 cup wine, ¼ cup cassis serves two.



RECIPE BY CHEVONNE BALL

Recently named a Wine Enthusiasts Top 40 Under 40 Tastemakers of 2020 and a Rising Star by SevenFiftyDaily, Chevonne Ball is the Owner and Founder of Dirty Radish.

[@DIRTY_RADISH](#)

[DIRTYRADISH.COM](#)

LAYOVER IN LYON

Lillet Rouge, a blend of Cabernet Sauvignon and Merlot grapes, is known for its ruby red color, intensely fruity flavor, full-bodied texture, and bitter finish. When paired with rosé and a splash of soda water, Lillet Rouge shines. For this cocktail, you can substitute another bitter liqueur like Vermouth, Amer Picon, or even Port.





LAYOVER IN LYON

INGREDIENTS

3 oz. sparkling rosé

1 oz. soda water

¾ oz. Lillet Rouge

Optional

Dried florals

Rosemary sprig

Lemon twist

DIRECTIONS

Build ingredients in a wine glass over ice.

Garnish with dried florals, rosemary sprig, or lemon twist.



RECIPE BY CHEVONNE BALL

After moving to France in 2009, Ball fell in love with the food, wine, and people in Beaujolais in particular. She honed her wine skills and became a Certified Sommelier and French Wine Scholar.

[@DIRTY_RADISH](#)

[DIRTYRADISH.COM](#)



SUMMER SPARKLER

This is your simple rosé spritz with a twist. Introducing Sara's Summer Sparkler — your new go-to warm weather beverage. Fresh lemon and strawberries add that extra finesse.



SUMMER SPARKLER

INGREDIENTS

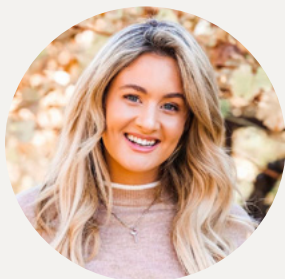
- 3 oz. rosé
- 3 oz. sparkling water
- 1 Tbsp lemon juice
- 1 tsp sugar
- 4-5 raspberries

Optional

- Sliced lemon

DIRECTIONS

- Combine rosé, lemon juice, and sugar in a glass.
- Stir (or shake) until sugar dissolves.
- Top with sparkling water, raspberries, and garnish.



RECIPE BY SARA BIONDI

Sara shares her passion for wine on her Instagram platform, @bordeaux.blonde. On her page and blog, you can find wine tasting tips, wine recommendations, and tips for planning your next trip to wine country.

[@BORDEAUX.BLONDE](#)

[BORDEAUXBLONDE.WINE](#)

WHITE WINE COCONUT SLUSHY

This coconut slushy is the perfect summer cocktail. It's tropical, creamy, and refreshing. Using your favorite white wine, Coravin Pivot™ makes it easy to just whip up a drink or two, then save the rest of the bottle for later. This recipe serves two.





WHITE WINE COCONUT SLUSHY

INGREDIENTS

1 cup canned coconut milk
2 cups of ice
2 Tbsp simple syrup
1 oz. white wine

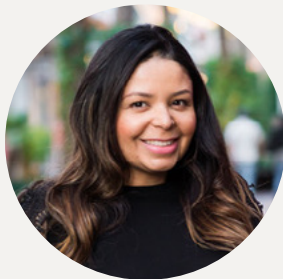
Optional

Fresh mint

DIRECTIONS

Blend the coconut milk, ice, and syrup in a blender for one minute until the mixture is well incorporated.

Using your Coravin Pivot, pour 1 oz. of wine into each glass (two servings). Top it with the coconut slushy, stir, and garnish with fresh mint. Enjoy immediately.



RECIPE BY ISABEL BYFIELD

Isabel is the content creator behind Tasty AZ, a blog dedicated to highlight the best of Arizona cuisine and travel. As a passionate foodie, Isabel also loves to cook healthy recipes that she shares on her blog and Instagram account.

[@TASTYAZ](https://www.instagram.com/TASTYAZ)

[TASTYAZ.COM](https://www.tastyaz.com)

ROSE SPRITZ

This beautiful pink beverage is just as delicious as it looks. Sweetness from the rosé, acidity from grapefruit, and carbinaton from tonic water pair together to create an irresistible cocktail.





ROSE SPRITZ

INGREDIENTS

- 1 oz. pink gin
- 1 oz. rosé wine
- 1 tsp grapefruit syrup
- Top it off with tonic water

Optional

- Grapefruit slice

DIRECTIONS

Fill your rocks glass to the brim with ice, then measure and pour your pink gin, rosé and homemade grapefruit syrup.

Top up with tonic water, stir to combine, and garnish with a slice of grapefruit segment.



RECIPE BY CAMILLE VIDAL

Camille is an award-winning bartender and the founder of La Maison Wellness, a multimedia platform dedicated to expanding the conversation around Mindful Drinking, healing nutrition and conscious consumption.

[@MADAMECAMILLEVIDAL](#)
[@LAMAISONWELLNESS](#)

LAMAISONWELLNESS.COM

MIMOSA WITH A TWIST

If you're trying to take your Mimosa up a notch, 1 oz. of vodka should do the trick. Strip the vodka out and you have a classic Mimosa.





MIMOSA WITH A TWIST

INGREDIENTS

3 oz. orange juice

1 oz. vodka

Prosecco

Optional

Orange slice or twist

DIRECTIONS

Add orange juice and vodka to a champagne flute.

Top with Prosecco until the glass is nearly full.

Enjoy with a slice of orange or decorative orange twist.

RECIPE BY CORAVIN

BICYCLETTE COCKTAIL

This white wine cocktail is made with bright, colorful Campari and garnished with lemon wedges for a refreshing taste and smell.





BICYCLETTE COCKTAIL

INGREDIENTS

1 oz. Campari

2-3 ice cubes

3 oz. dry white wine

2-3 thinly sliced lemon wedges

DIRECTIONS

Add Campari to a glass.

Top with 2-3 ice cubes.

Pour white wine over the ice cubes, add the lemon wedges and gently stir.



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