



CORAVIN®

Winter Wine Cocktail Recipes

BY CORAVIN & FRIENDS

Coravin Wine Cocktails



Coravin wine by the glass systems for still and sparkling wines allow you to enjoy wine glass-by-glass or cocktail-by-cocktail without worrying about what's left in the bottle. Use Coravin Pivot™ and Coravin Sparkling™ to preserve still and effervescent wines for up to 4 weeks or use Coravin Timeless to pour what you need and save the rest for months, even years.

The recipes included were created in partnership with our friends in the wine industry. Enjoy a range of flavors from vanilla and pear, to apple and cinnamon, to fresh orange—all including a splash of wine.

Learn more at [coravin.com](https://www.coravin.com).

Brought to You By...



SAMANTHA NIEVES

Native from the island of Puerto Rico and with more than 11 years behind the bar, Samantha is a Certified Sommelier and runs her own cocktail catering group, delivering enticing drinks to any door.



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CHEVONNE BALL

Named a Wine Enthusiast Top 40 Under 40 Tastemaker of 2020, Chevonne is a Certified Sommelier and French Wine Scholar who founded Dirty Radish which offers wine and travel itineraries, hospitality consulting services, and educational seminars.

[DIRTYRADISH.COM](https://www.dirtyradish.com)

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



CORAVIN TEAM

Innovating since 2013, Coravin is a wine technology company that is expanding the way the world can experience wine. Shop preservation systems, accessories, and wine on [coravin.com](https://www.coravin.com).

[CORAVIN.COM](https://www.coravin.com)

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WINTER REVIVER

Feeling the cold weather blues?
Warm up with this comforting
blend of rosemary, honey, and
Cabernet Sauvignon.

EXPLORE OUR RECOMMENDATIONS



2016 Heitz Cellars
Cabernet Sauvignon
Napa Valley

[Shop](#) →



2018 Medlock Ames
Cabernet Sauvignon
Bell Mountain

[Shop](#) →



WINTER REVIVER

INGREDIENTS

2 oz. Cabernet Sauvignon
1 oz. rosemary honey syrup
½ oz. cherry juice
1 lemon wedge, squeezed
Powdered sugar for garnish

For rosemary honey syrup

3-4 rosemary sprigs
1 cup honey

DIRECTIONS

- To make rosemary honey syrup:** In a sauce pan, pour 1/2 cup of water. Bring to a boil, then reduce to a low simmer. Steep rosemary sprigs for 5-7 minutes. Remove sprigs and add 1 cup of honey. Stir until honey dissolves and texture is syrupy. Set aside to cool.
- To build cocktail:** Add all the ingredients to a glass, finish with ice. Stir gently, garnish, and enjoy!



RECIPE BY
SAMANTHA NIEVES



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 another light red wine will do. The color and flavor are well-suited for the cold winter months.

EXPLORE OUR RECOMMENDATIONS



2018 Eden Rift
Pinot Noir Lansdale

[Shop →](#)



2019 Amici Pinot Noir
Russian River Valley

[Shop →](#)



COMMUNARD

INGREDIENTS

4 parts Beaujolais or Pinot Noir

1 part crème de cassis

Blackberries

Basil or mint

DIRECTIONS

1. Chill the glass, wine, and crème de cassis.

2. Mix wine with crème de cassis in the cold glass (without ice). Garnish with blackberries and fresh mint or basil.



RECIPE BY
CHEVONNE BALL



PEAR & CLOVE

Fresh, fruity and easy to shake together, this drink is a must-try. Hints of brandy and cloves make it cozy enough for winter, while the pear and lime juice make it peppery enough for your next party.

EXPLORE OUR RECOMMENDATIONS



2019 Duckhorn
Migration Chardonnay
Sonoma Coast

[Shop](#) →



2020 Crystallum The
Agnes Chardonnay
Western Cape

[Shop](#) →

PEAR & CLOVE

INGREDIENTS

3 oz. Chardonnay

¾ oz. pear brandy

1 lime wedge, squeezed

2 oz. pear nectar or juice

Pinch of ground clove powder

DIRECTIONS

1. Add the wine, brandy, lime juice, pear nectar, and clove powder to a shaker and shake vigorously.

2. Strain into a glass with ice and enjoy!

To make ground clove powder: Grind whole cloves using a clean spice or coffee grinder.



RECIPE BY
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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.

EXPLORE OUR RECOMMENDATION



NV Domaine Rolet
Pere et Fils Cremant
du Jura Rosé

[Shop →](#)



LAYOVER IN LYON

INGREDIENTS

3 oz. sparkling rosé

1 oz. soda water

$\frac{3}{4}$ oz. Lillet Rouge

Optional

Dried florals

Rosemary sprig

Lemon twist

DIRECTIONS

1. Add rosé, soda water, then Lillet Rouge to a wine glass filled with ice.

2. Garnish with dried florals, rosemary, and/or lemon twist.



RECIPE BY
CHEVONNE BALL



VANILLA SANGRIA

With flavors of vanilla, pear and cinnamon, this sangria is unlike any other you've tried before. On a cool winter day, it warms you up from the inside-out with its comforting aromas.

EXPLORE OUR RECOMMENDATIONS




2018 Duckhorn
Merlot Napa Valley

[Shop](#) →



2018 L'Ecole No. 41
Estate Walla Walla
Merlot

[Shop](#) →

A close-up photograph of two glasses filled with a dark, rich sangria. Each glass has a rim coated in white sugar and is garnished with a cinnamon stick and a star anise. The background is softly blurred, showing more of the same drinks and some red berries.

VANILLA SANGRIA

INGREDIENTS

2 oz. Merlot

¾ oz. white crème de cacao

½ oz. cognac

2 oz. pear nectar or juice

½ oz. vanilla syrup

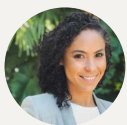
Pinch of cinnamon powder

DIRECTIONS

1. Pour wine, cognac, and crème de cacao in a glass with ice and set aside.

2. In a separate shaker, add pear nectar, cinnamon, and vanilla syrup. Add ice to shaker and shake vigorously.

3. Strain ingredients of shaker into the glass and enjoy.



RECIPE BY
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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.

EXPLORE OUR RECOMMENDATION



Le Domaine
d'Édouard Crémant
de Bourgogne Les
Collines De Vaux

[Shop](#) →



MIMOSA WITH A TWIST

INGREDIENTS

3 oz. orange juice

1 oz. vodka

Prosecco or Cava

Optional

Orange slice or twist

DIRECTIONS

1. Add orange juice and vodka to a champagne flute.
2. Top with Prosecco until the glass is nearly full.
3. Enjoy with a slice of orange or decorative orange twist.



RECIPE BY
CORAVIN

DOSE OF AUTUMN

With the cool, crisp taste of apple, this is sure to be your new favorite fall and winter drink.

EXPLORE OUR RECOMMENDATIONS



2019 Crystallum
Peter Max Pinot Noir
Western Cape

[Shop](#) →



2018 Papapietro-
Perry Leras Family
Vineyards Pinot Noir
Russian River Valley

[Shop](#) →

DOSE OF AUTUMN

INGREDIENTS

2 oz. Pinot Noir

$\frac{3}{4}$ oz. Amaro Montenegro

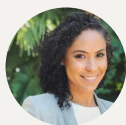
1 oz. apple cider or juice

3 drops cinnamon bitters or
pinch of cinnamon

Fresh or dried apple slice for
garnish

DIRECTIONS

1. Pour all ingredients in a large mixing glass and add ice.
2. With a spoon, gently stir to chill ingredients for approximately 10 seconds.
3. Strain ingredients into a glass without ice. Garnish and enjoy.



RECIPE BY
SAMANTHA NIEVES



MASQUERADE

Whether you're at the ball or on the couch, enjoy this richly-flavored drink with all the mystery of a masquerade. The Grand Marnier and berry jam take this winter cocktail to a sweet, sophisticated level.

EXPLORE OUR RECOMMENDATIONS



2018 Medlock Ames
Cabernet Sauvignon
Bell Mountain

[Shop](#) →



2017 Aquilini Red
Mountain Cabernet
Sauvignon

[Shop](#) →



MASQUERADE

INGREDIENTS

1 $\frac{3}{4}$ oz. Cabernet Sauvignon

1 $\frac{1}{4}$ oz. Grand Marnier

$\frac{1}{2}$ oz. fresh lime juice

1 tsp. berry jam

1 egg (egg white only)

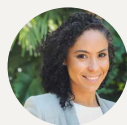
DIRECTIONS

1. Pour all ingredients in a shaker and dry shake (no ice) for 15 seconds. This froths the egg white.

2. Open shaker, add ice, and shake again for 8 seconds.

3. Strain into a glass without ice, sip, and enjoy.

Note: Egg white does not impart any flavor to the cocktail. It provides a silky, rich, foam texture and balances the sweetness. Omit if you like.



RECIPE BY
SAMANTHA NIEVES



SPICY NOIR

With a little spice and a splash of citrus, this drink is sure to bring the heat, whether it's a cold winter evening or warm summer afternoon.

EXPLORE OUR RECOMMENDATIONS



2018 Hirsch San
Andreas Fault
Pinot Noir

[Shop](#) →



2019 Bien Nacido
Estate Pinot Noir

[Shop](#) →



SPICY NOIR

INGREDIENTS

3 oz. Pinot Noir

½ oz. Cointreau or other orange
liqueur

¼ oz. fresh lime juice

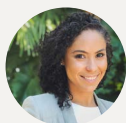
2 oz. tangerine or orange juice

Pinch of chipotle or chili powder

DIRECTIONS

1. In a shaker, add fresh ice, wine, Cointreau, lime,
tangerine juice, and chipotle powder.

2. Shake vigorously and strain content into a glass with
or without ice. Garnish with lime (optional) and enjoy!



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C H E E R S !