



White Wine Sangria

Indulge in the essence of the season with our delightful White Wine Sangria, tailor-made for your holiday gatherings and those cozy, cherished moments.

This libation gracefully marries white wine with the comforting flavors of apples and cinnamon, whisking you away to an autumn orchard with each sip. A word of caution, though – it's one of those enchanting concoctions that can pleasantly catch you off guard.

Mise en Place



Whisk



Saucepan



Peeler



Glass



Strainer

Ingredients

- 1 green apple
- 4 tablespoons maple syrup
- 4 oz apple whiskey
- 3 cinnamon sticks
- 1 cup apple cider
- 1 bottle dry white wine
- 12 oz hard apple cider

Directions

- 1 Wash the apple. Core and slice into 1/4" half moons. Place in a large pitcher.
- 2 Add the maple syrup, apple whiskey, and cinnamon sticks. Stir until well combined and let it sit for 30 minutes.
- 3 Stir in the apple cider and top with a bottle of dry white wine.
- 4 Chill for 2–24 hours to infuse flavors.
- 5 Serve chilled topped with hard apple cider.
- 6 Garnish with a cinnamon stick and piece of sliced apple.