



SUMMER 2024

ROSÉ SPRITZ

RECIPE BY THE LANGETWINS TEAM | SERVES 5

STRAWBERRY CORDIAL

- 2 Lemons, Zested and Juiced
- 2 Grapefruits, Zested and Juiced
- 1/2 Cup Strawberries, Diced
- 1 1/2 Cup Granulated Sugar
- 2 Cups Filtered Water

ROSÉ SPRITZ

- 1 Bottle LangeTwins River Ranch Vineyard Aglianico Rosé
- 5 oz. Strawberry Citrus Cordial
- Soda Water or Sparkling Water
- Strawberries or Lemon for Garnish

STRAWBERRY CORDIAL INSTRUCTIONS

Zest the lemons and grapefruit, reserving the zest for the cordial. Juice all citrus until you have 1 1/2 cups of mixed citrus juice.

Combine sugar and water in a small saucepan and bring to a boil. Remove from the heat and stir in citrus zest, juice, and strawberries. Bring back to a low simmer, muddle the strawberries, and allow cordial to slightly thicken, approximately 3-4 minutes.

Strain mixture through a sieve and store in a clean bottle in the refrigerator, until ready to use.

ROSÉ SPRITZ INSTRUCTIONS

For a single serving: Fill a tall glass with ice. Add in 2 tablespoons of citrus cordial, followed by 5 ounces of LangeTwins River Ranch Vineyard Aglianico Rosé. Top off with soda water or sparkling water and garnish with sliced strawberries or lemon and enjoy!

For a batch cocktail: In a pitcher, combine ice and 5 ounces of strawberry cordial. Add in one bottle of LangeTwins River Ranch Vineyard Aglianico Rosé, and top with soda water or sparkling water. Garnish each glass with sliced strawberries or lemon and enjoy!