

Just Peachy Sauvignon Blanc Sangria

Paired with a grilled watermelon wedge dusted with Chardonnay Finishing Sea Salt makes for happy sipping!

SERVES: 6

PREP TIME: 10 minutes

REFRIGERATION: 24 hours

COOK TIME: 10 minutes

TOTAL TIME: 20 minutes + 24 hours Refrigeration

INGREDIENTS

- 6 Tbsp. Lavender Simple Syrup * or 4 Tbsp. GC Napa Valley Natural Culinary Lavender Infused Honey
- 1 bottle 2019 Pietro Family Cellars Sauvignon Blanc, Napa Valley
- ¼ cup Elderflower liqueur
- 2 peaches, halved, pitted, peeled, cut into 1" pieces
- 1¼ cups seedless watermelon, ¾" cubes
- 1¼ cups mango, ¾" cubes
- 5 thin orange slices + 6 for glass garnish
- 2 mint springs, 4" long
- 14 fl. oz. peach carbonated water or Sprite, cold
- 1 watermelon slice in a wheel, 1" thick
- 1 Tbsp. GC Napa Valley Natural Lemon Olive Oil
- 1 tsp. GC Napa Valley Natural Chardonnay Finishing Sea Salt

* Lavender Simple Syrup Recipe

- ½ cup water, distilled or filtered
- 2 tsp. GC Napa Valley Natural Culinary Lavender Buds
- ¼ cup white sugar

TO PREPARE

- Prepare Lavender Simple Syrup or Lavender Infused Honey. For the Lavender Simple Syrup: Bring water to a boil, add Lavender Buds, steep no longer than 10 minutes, then strain. Note: A longer steep time will extract bitter notes from the lavender. Heat the lavender infused water with the white sugar for 1-2 minutes, until sugar is dissolved. If using honey, warm the Lavender Infused Honey with ½ cup Sauvignon Blanc in a small pan over medium heat until honey is dissolved.
- Add 6 Tbsp. Lavender Simple Syrup or 4 Tbsp. Lavender Infused Honey to a 60 fl. oz. or larger pitcher. Add the remaining Sauvignon Blanc, Elderflower liqueur and stir. Add the peaches, watermelon, mango, and 5 orange slices and stir gently. Refrigerate sangria 24 hours.
- Add 2 mint sprigs to the pitcher 15 minutes before serving the sangria. At service add the peach sparkling water and stir.
- Turn grill on to medium-high heat. Halve the watermelon wheel. Cut each half into 3 wedges for a total of 6 pieces. (Cut one more wheel if you prefer 2 pieces per person.) Brush each side of watermelon with ¼ tsp. Lemon Olive Oil. Grill 1-1½ minutes per side until light grill marks are achieved. Remove to a plate. Serve warm with the chilled sangria.

TO SERVE

Pour sangria into individual wine glasses. Scoop out some of the fruit from the pitcher to add to each glass. Garnish glass with an orange slice. Place wine glass on a plate with one or two warm grilled watermelon wedges. Sprinkle ½ tsp. Chardonnay Finishing Sea Salt on each watermelon wedge.

SHOPPING LIST

Organic, farmers market, garden grown, GMO-hormone-antibiotic-nitrate free products highly suggested

- GC Napa Valley Natural Culinary Lavender Buds or GC Napa Valley Natural Culinary Lavender Infused Honey
- 1 bottle 16 fl. oz. water, distilled or filtered (for Lavender Simple Syrup)
- 4 Tbsp, white sugar (for Lavender Simple Syrup)
- 1 bottle 2019 Pietro Family Cellars Sauvignon Blanc, Napa Valley
- 1 bottle Elderflower liqueur
- 2 peaches
- 1 small seedless watermelon

- 1 mango
- 2 oranges
- 1 small bunch mint
- 1 bottle 16 fl. oz. peach carbonated water or Sprite, cold
- GC Napa Valley Natural Chardonnay Finishing Sea Salt

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
GC Napa Valley Natural Lemon Olive Oil

