

The perfect start or end to a meal – mint and lavender scented fruit bathed in red wine; simply sublime!

SERVES: 6
PREP TIME: 10 minutes
COOK TIME: 10 minutes
REST TIME: 30 minutes
TOTAL TIME: 50 minutes

INGREDIENTS

Fruit Wine 'Bath'

6 Tbsp. GC Napa Valley Natural Foraged Wild Mint Infused Honey
½ cup + 1 cup Gabrielle Collection Vertex Red Cuvée Blend 621,
North Coast

⅛ tsp. GC Napa Valley Natural Basil Finishing Sea Salt

⅛ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn

Fresh Fruit: Use a combination of seasonal fruit to equal 6 cups

1 lb. fresh strawberries, stems removed, halved

1 pint fresh blueberries

1 pkg. 6 oz. fresh blackberries

1 pkg. 6 oz. fresh raspberries

18 fresh Bing or Rainier cherries, halved, pitted

Lavender Water: Yield ½ cup

½ cup distilled or filtered water

1 tsp. GC Napa Valley Natural Culinary Lavender Buds

Garnish and Accents

6 tsp. GC Napa Valley Natural Lemon Olive Oil

6 mint sprigs, lavender sprigs or basil leaves

1 pkg. GC Napa Valley Lavender Lemon White Chocolate Wine
Cookies or shortbread cookies



TO PREPARE

- **Prepare Fruit Wine 'Bath':** Add Wild Mint Honey to a large bowl. Bring ½ cup Vertex to a simmer over medium heat in a small saucepan. Pour over Wild Mint Honey. Stir to dissolve. Add remaining 1 cup Vertex, Basil Finishing Sea Salt, Grapefruit Pink Peppercorn, and stir. Add 6 cups fruit, gently stir, and let sit at room temperature for 30 minutes, stirring occasionally. Meanwhile, make the Lavender Water.
- **Prepare Lavender Water:** Add water and Lavender Buds to a small saucepan. Bring to a boil for 2 minutes. Remove from heat and steep 20 minutes. Strain and discard buds. Add ¼ cup lavender water to the fruit mixture (or more to your taste preference) and mix.
- **Chiffonade Basil:** If using basil as a garnish, stack leaves. Roll them tightly lengthwise, like a little cigar. Using a sharp knife, slice the roll crosswise thinly. This creates delicate basil ribbons called chiffonades.

TO SERVE

Fill wine or martini glasses with the fruit and wine. Drizzle a float of 1 tsp. Lemon Olive Oil over each serving. Garnish with a mint sprig, lavender sprig, or basil chiffonade. Serve with a Lavender Lemon White Chocolate Wine Cookie.

SHOPPING LIST

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

1 lb. fresh strawberries

1 pint fresh blueberries

1 pkg. 6 oz. fresh blackberries

1 pkg. 6 oz. fresh raspberries

18 fresh Bing or Rainier cherries

1 bottle 16 fl. oz. distilled or filtered water

1 small bunch mint sprigs or lavender sprigs or
basil leaves for garnish

1 pkg. shortbread cookies or GC Napa Valley Lavender
Lemon White Chocolate Wine Cookies

1 bottle Gabrielle Collection Vertex Red Cuvée
Blend 621, North Coast (wine in recipe)

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

GC Napa Valley Natural Foraged Wild Mint Infused Honey

GC Napa Valley Natural Basil Finishing Sea Salt

GC Napa Valley Natural Grapefruit Pink Peppercorn

GC Napa Valley Natural Culinary Lavender Buds

GC Napa Valley Natural Lemon Olive Oil

GC Napa Valley Lavender Lemon White Chocolate Wine Cookies