



SWEET SILHOUETTE

Winetini Cocktails

PEAR JAM
QUE IN THE PIRATES
STARKANUT
PAMPLEMOUSSE
THAI BASIL SANGRIA
MANGO SANGRIA
WATERMELON SANGRIA
TROPICAL FANTASY
MEXICO 70
PLATINUM SPARKLE
HOT SUMMER GRILLIN' ELIXIR
SPRING FLING
PEACH COBBLER A LA MODE
BRANDYWINE PUNCH
ST. ELMO'S PEACH
PRESIDENTIAL WHITE PORT & TONIC
PIMM'S CUP ROYALE



Pear Jam

- 1/4 cup sugar
- 1/4 cup water
- 8 Thai basil sprigs, or regular basil
- Zest of 1 lemon, peeled in 3-inch strips
- Zest of 1 orange, peeled in 3-inch strips
- 2 bottles wine, 1- Pinot Grigio, 1- Sweet Silhouette Grapefruit
- 3/4 cup Camus VS
- 1/2 cup fresh orange juice, strained
- Ice
- Chilled club soda
- 12 thin orange slices, for garnish

In a small saucepan, combine the sugar and water and bring to a boil, stirring to dissolve the sugar. Remove the saucepan from the heat. Add the basil sprigs and lemon and orange zests. Let the syrup stand, stirring often, until cooled to room temperature, about 20 minutes. Discard the basil sprigs and zest strips.

Mango Sangria

- 1/4 cup mint
- 1 cup Royal Montaine orange cognac
- 2 peaches, cut into thin wedges
- 1 bottle Sweet Silhouette Grapefruit, 1 bottle Sweet Silhouette Peach Cobbler
- 1/3 cup water
- 1 mango, chopped
- 1/3 cup sugar

In a saucepan, cook the sugar and water until the sugar dissolves; transfer to a pitcher and refrigerate until cold. Stir in the Royal Montaine, wine, mango, peaches and mint. Top with club soda and serve over ice.



Pamplemousse

- Build in wine stem with ice.
- 2 oz. of Cartron Pamplemousse Grapefruit liquor
- Top with Sweet Silhouette Grapefruit Moscato.
- Garnish with mint.

Que in the Pirates

- Captain Morgan's new Grapefruit or Pineapple rum mix perfectly with Sweet Silhouette Grapefruit, Coconut, or Pear Moscato.

Thai Basil Sangria

- 1/4 cup sugar
- 1/4 cup water
- 8 Thai basil sprigs, or regular basil
- Zest of 1 lemon, peeled in 3-inch strips
- Zest of 1 orange, peeled in 3-inch strips
- 2 bottles wine, 1- Pinot Grigio, 1- Sweet Silhouette Grapefruit
- 3/4 cup Camus VS
- 1/2 cup fresh orange juice, strained
- Ice
- Chilled club soda
- 12 thin orange slices, for garnish

In a small saucepan, combine the sugar and water and bring to a boil, stirring to dissolve the sugar. Remove the saucepan from the heat. Add the basil sprigs and lemon and orange zests. Let the syrup stand, stirring often, until cooled to room temperature, about 20 minutes. Discard the basil sprigs and zest strips.

Hot Summer Grillin' Elixir

- 1 bottle Sweet Silhouette Pear Tart Moscato
- 2 1/4 cups fresh orange juice
- 1/2 cup Campari

In a large pitcher, mix the white wine with the fresh orange juice and Campari. Refrigerate until chilled, about 2 hours. Fill tall glasses with ice, pour the cocktail over the ice and serve.

Watermelon Sangria

- 2 pounds seedless watermelon, peeled and cubed, plus 1/2 pound watermelon cut into balls with a melon baller and skewered on picks
- 2 bottles Sweet Silhouette Peach Cobbler
- 6 ounces Rider vodka
- 4 ounces Royal Montaine
- 6 ounces each orange juice, lemon juice

In a blender, puree the watermelon cubes. Pour through a fine strainer into a pitcher. Add the wine, vodka, and Royal Montaine and juice. Stir and refrigerate for at least 2 hours. Stir again, then pour the sangria into ice-filled white wine glasses and garnish with the skewered watermelon balls.

Stankonaut

- 2 oz Cardinal Sin Starka
 - 4 oz Sweet Silhouette Coconut
- Build over ice and stir in a tall glass.

***Cardinal Sin Starka plays well with the Grapefruit Moscato as well.

Platinum Sparkle

- 1 1/2 oz. Rider vodka
- 1/2 oz. maraschino cherry juice
- 1/2 oz. sweet vermouth
- 1/2 oz. fresh lemon juice
- 3 oz. Sweet Silhouette Pear Tart Moscato
- Maraschino cherry for garnish

Fill a cocktail shaker with ice. Add the vodka, juices, and sweet vermouth; shake well. Strain into a chilled martini glass or flute and stir in the moscato. Garnish with the cherry.

Tropical Fantasy

- 1 bottle Sweet Silhouette Roasted Marshmallow Moscato
- 6 oz Coco Real crème of coconut
- 4 oz banana liquor
- 4 oz pineapple juice
- 1 bottle Sweet Silhouette Coconut Moscato
- Ice for blending



Brandywine Punch

1 liter well-chilled club soda
1/4 cup Presidential ruby port
1 1/2 cups amontillado sherry
1/4 cup Cointreau
2 bottles cold Sweet Silhouette Candy Apple Moscato
1 Sweet Silhouette Peach Cobbler Moscato
1 1/2 cups Camus VS cognac
1 cup fresh lemon juice
Ice cubes
1/2 cup superfine sugar
Orange and lemon slices, for garnish

In a large punch bowl, stir the lemon juice with the sugar until the sugar dissolves. Add the brandy, sherry, port, Cointreau, sparkling wine and club soda and stir gently until blended. Add the ice and garnish with the fruit.

Peach Cobbler A la Mode

1 bottle Sweet Silhouette Peach Cobbler
1 bottle Sweet Silhouette Crème Brule Moscato
6 ounces MB Roland Apple Pie Shine

Combine in a pitcher stir well. Serve in pretty glasses over ice with light cinnamon sugar rim.

St. Elmo's Peach

1 bottle Sweet Silhouette Peach Cobbler
1 bottle Sweet Silhouette Crème Brule Moscato
6 ounces MB Roland Apple Pie Shine

Combine in a pitcher stir well. Serve in pretty glasses over ice with light cinnamon sugar rim.

Pimm's Cup Royale

Ice in cocktail glass or wine stem
1 1/2 ounces Pimm's No. 1
1/2 ounce Camus VS Cognac
2 ounce Sweet Silhouette Peach Cobbler Moscato
1 ounce chilled lemonade
Dash of Orange Bitters
Build in glass, stir, top with
2 ounces chilled St. Hilaire brut
1 large basil sprig and 1 cucumber spear for garnish

Spring Fling

Ice cubes, plus crushed ice
1 oz. North Shore #6 gin
2 oz. Sweet Silhouette Grapefruit Moscato
1 1/2 ounce strained strawberry puree simple syrup
3/4 ounce fresh lemon juice
3 or 4 Kiwi wheels (optional)
1 mint sprig, for garnish

Fill a cocktail shaker with ice cubes. Add all of the remaining ingredients except the crushed ice and garnishes and shake well. Double strain the drink into a crushed-ice-filled highball glass and garnish with the kiwi wheels and mint sprig.



Presidential White Port & Tonic

2 ounces of white port

Build over ice top with favorite tonic. Serve with a lime wedge. Top White Port with any of your favorite Sweet Silhouette moscatos over a tall glass of ice.