

Pumpkin Spice Spritzer



Ingredients:

- Sauvignon Blanc (or your favorite dry white)
- Pumpkin Spice Liqueur (see below)
- Seltzer
- Cinnamon Sticks for garnish

Preparation:

In a wine glass, pour 4 oz Sauvignon Blanc (or other dry white), 1 oz Pumpkin Spice Liqueur and top of with seltzer. Add ice. Garnish with a cinnamon stick.



A Toasty Twist:

You can also leave off the seltzer, and serve the drink in a mug. Warm the drink in the microwave, top it with whipped cream, sprinkle with cinnamon and nutmeg and garnish with the cinnamon stick. The effect is somewhat like a hot, spiced wine.

Preferred Wines:

Trentadue OPR Sauvignon Blanc
Foris Pinot Blanc
Barlow Sauvignon Blanc
Keenan Chardonnay
Kalpela Chardonnay
Cave de Turckheim Pinot Blanc

Suggested Liqueurs:

Hiram Walker Pumpkin Spice Liqueur, Mr. Stacks, Bols, Pennsylvania Dutch, Southern Tier Pumking Whiskey, Bellewood Farms

