

Cool Down this Summer with

Island Mist

RECIPE COLLECTION



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Hot Summer Nights?

COOL Summer DRINKS!

**With summer fast
approaching...**

how about some great beverages to help keep you refreshed during those hot summer days?

In this booklet, you will find great recipes to make a variety of mouth-watering beverages using Island Mist.

Island Mist is a delicious alternative to everyday wines and wine coolers. Combining the crisp freshness of distinctive varietal wines with full fruit flavours, this unique winemaking kit makes a fun, refreshing wine-based beverage to enjoy any time.



NEW!

Pineapple Pear Pinot Grigio

Island Mist Pineapple Pear Pinot Grigio leaps out of the glass with juicy sweet pears, succulent, ripe pineapple, and a bright and flowery fragrance. Firm acidity from the Pinot Grigio gives it mouth watering juiciness and a refreshing finish. A perfect aperitif/cocktail, its crispness primes the palate for food. Pair with all seafood, whether raw, lightly sautéed, grilled or lightly sauced with cream or butter.

Mojito Triple P-to!

- 1 oz Sweetened Iced Tea
- 6 oz Island Mist Pineapple Pear Pinot Grigio
- 2 oz Ginger Ale
- 5-6 fresh mint leaves
- Pineapple slice for garnish

Muddle mint leaves and iced tea in a cocktail shaker. Add Island Mist Pineapple Pear Pinot Grigio and shake briskly. Strain into a tall glass and top up with ginger ale. Garnish with pineapple, and one of those teeny little umbrellas (available at all fine teeny little umbrella garnish outlets, or wherever teeny little umbrellas are sold.)

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Wildberry Shiraz

Juicy, fruit forward flavours of Shiraz and wild field berries dance on the palate.

Serve with burgers off the barbecue.

Berry Wildberry Punch

1 bottle of Island Mist Wildberry Shiraz

½ cup of Triple Sec

½ cup raspberry flavoured Vodka

1 cup of mixed berries (frozen or fresh)

½ cup of cranberry juice

Combine all ingredients in a pitcher, add ice, stir and serve in tumblers.





Pomegranate Zinfandel

The Pomegranate's earthy, rich juice balances with Zinfandel's slightly spicy, robust grapes creating a delicate slightly spicy sweetness that has a particular uniqueness on the first sip and leaves you wanting more.

Serve with sausage or beef.

Pomegranate Zinfandel Spritzer

$\frac{3}{4}$ part Island Mist Pomegranate Zinfandel

$\frac{1}{4}$ part Club Soda or Lemon-Lime Soda

Ice Cubes

Fill a glass with ice cubes, then fill $\frac{3}{4}$ with Island Mist Pomegranate Zinfandel and top up the rest of the way with Club Soda, or if you prefer a little bit of extra sweetness use your favourite Lemon-Lime Soda

If you're looking for something a little more fancy to serve to your friends, garnish with a few pomegranate seeds and a wedge of lemon.

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Green Apple Riesling

Clean, cool and crisp. The zingy fresh acidity of Riesling accented by mouth watering fresh green apple.

Serve poolside with shrimp kebobs.

Green Apple & Melon Splash

4 oz. Island Mist Green Apple Riesling

1 oz. Melon Liqueur

Shake on ice and pour into chilled martini glass. Garnish with a thin slice of green apple.





Blueberry Pinot Noir

The tangy, sweet burst of blueberry combines with the light-medium body and cherry-spice flavours of the Pinot Noir to bring a delicious blueberry fruit flavour to your mouth.

Serve with Brie and crackers.

Electric Blue-Tini

4 oz. Island Mist Blueberry Pinot Noir

½ oz. Vodka

1 oz. Triple Sec

Shake drink mixture over ice in a cocktail shaker and strain into a martini glass.

Toss in some frozen blueberries and add a twist of lemon for garnish. For an added treat, rim the glass with sugar.

This tangy cocktail will delight your taste buds all on its own or as a refreshing complement to warm blueberry compote (fruit cooked in syrup).

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Kiwi-Pear Sauvignon Blanc

Crisply tart, and delightfully fruity with a luscious combination of pineapple and banana flavours, which meld beautifully into the soft, rich pear aromas.

Great with barbecue ribs.

Kiwi-Pear Sauvignon Blanc Summer Slammer

- 2 bottles of Island Mist Kiwi-Pear Sauvignon Blanc
- 2 pears, peeled, cored, halved and cut into thin slices
- 2 kiwi fruit, peeled and sliced into 1/2 inch rounds
- 2 tbsp. of fresh squeezed lime juice
- 4 oz. of Orange Liqueur
- 2 - 12 oz. cans of Club Soda

Combine all ingredients except the Club Soda, cover, and place in the refrigerator overnight. Just before serving, gently stir in the Club Soda. Serve over ice, garnish with a lime wedge.

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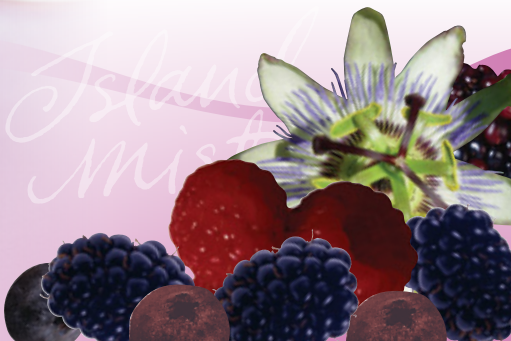
Exotic Fruits White Zinfandel

A fabulous blend of passionfruit and fresh ripe berries with the natural fruit forward style of White Zinfandel makes this wine truly exciting. Serve with spicy chicken wings.

Exotic Zinfandel Burst

- 5 oz. Island Mist Exotic Fruit White Zinfandel
- 1 oz. raspberry flavoured Vodka
- 2 oz. mixed berry juice

Pour all ingredients over ice in a tall tumbler, garnish with floating berries or starfruit and an exotic flower.



Peach Apricot Chardonnay

The dry, ripe character of Chardonnay made refreshing by the addition of fresh picked peaches and apricots.

A perfect pairing with barbecue chicken.

Peach Apricot Punch

1 bottle of Island Mist Peach Apricot Chardonnay

½ cup of Peach Schnapps

½ cup of Vanilla Vodka

Juice of 1 lemon

Soda water

Fresh sliced peaches for garnish

Combine first five ingredients in a large pitcher, add ice and peaches – stir. Pour into your favourite tumbler or wine glass, garnish with peach slices and enjoy.



Blackberry Cabernet

Cabernet's natural rich black fruit character enhanced by the zing of fresh ripe blackberries. A great, complement to barbecue.

Blackberry Sour Fizz

- 1 bottle of Island Mist Blackberry Cabernet
- 1 cup lemon flavoured Vodka
- Juice of one lemon
- Juice of one lime
- 1 cup soda water
- ½ cup blackberries

Pour all ingredients into a large pitcher with ice. Pour into tumblers and garnish with floating blackberries and thinly sliced lemons and limes.

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Strawberry White Merlot

The delicate red berry notes of a White Merlot enhanced by ripe strawberries to make a refreshing easy drinking wine.

Serve with barbecue pork chops.

Strawberry Daiquiri Spritzer

1 bottle of Island Mist Strawberry White Merlot

1 cup of White Rum

Juice of 2 limes

1 cup lemon-lime soda

1 cup of fresh sliced strawberries
(frozen are good too)

Combine first four ingredients in a large pitcher over ice and add strawberries. Enjoy in your favourite glass, garnished with a slice of lime.

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White Cranberry Pinot Gris

Bursting with the sweetness that has made White Cranberry a unique and popular flavour, this wine is very easy to drink and is perfect for backyard barbecues and sharing with friends. A perfect accompaniment for pasta salads.

White Cranberry Mojito

- 3 mint sprigs
- 2 tbsp. fresh lime juice
- 1 tbsp. sugar
- 1 ½ oz. White Rum

Island Mist White Cranberry Pinot Gris

Cracked ice

In a tall thin glass, using a muddler, crush two sprigs of mint with sugar and lime juice, and stir thoroughly. Top with ice.

Add rum and mix. Top off with chilled Island Mist White Cranberry Pinot Gris. Add a lime slice and a sprig of mint, and serve.

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Black Raspberry Merlot

The trendy Merlot's fruit forward style accented by luscious black raspberries.

Serve with opened faced prime rib sandwiches.

Raspberry Melon Mixer

6 oz. Island Mist Black Raspberry Merlot

1 oz. Melon Liqueur

1 oz. Vodka

Pour all ingredients over ice and stir. Garnish with a piece of melon and enjoy.

Pair this with open-faced sandwiches with your favourite fillers; try mixing mayonnaise with different spices for a variety of sandwich flavours, such as hot chilies, jalapeños or red curry.

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Cranberry Malbec

Combining the mouthwatering juiciness of North American cranberry with the plum, blackcurrant and sweet cherry of Argentinean Malbec makes a Mist that's luscious, lush and perfectly balanced for sweetness with a 'drink-me-now' quality.

Serve with grilled foods and light fare or even just the lazy days of summer with sunshine and friends.

Cosmopolitango Cocktail

4 oz. Island Mist Cranberry Malbec

Juice of ½ lime

½ oz. Cointreau (optional)

Shake all ingredients in a cocktail shaker and strain into cocktail glass. Garnish with a slice of orange.

Island Mist Cranberry Malbec is excellent in combination with spicy and savoury foods. Try it with Iberian ham, Chinese barbecued duck, marinated roasted peppers and Thai dishes with cardamom, ginger and basil.

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