

Introducing..

Jam Jar Sparkling Sweet Blush

Stylish, yet nostalgic, Sparkling Sweet Blush is the life of the party.

NEW!



- ◆ A lovely **jolt of acidity** and **brilliant bubbles** elevate this semi-sweet sparkling pink.
- ◆ Sparkling Sweet Blush is the perfect pour for **chill get-togethers** or **celebratory milestones!**
- ◆ Strawberry, lemon, green melon and cotton candy notes.
- ◆ **#ItsAlwaysBlushSeason** Not just another seasonal sparkling Rosé — Sparkling Sweet Blush is an **easy drinking, everyday, year-round effervescent pink** that pairs well with an array of flavors
- ◆ 98% Muscat, 2% Shiraz
- ◆ Sparkling Rosé has the **highest spend per consumer** compared to still Rosé and White Zin, with an average purchase **every 60 days.** (RNDC Sparkling Wine Review 2023)
- ◆ “A category once so strongly associated with celebration is now also finding footing in other, more casual occasions.” – The Drinks Business on the Sparkling category
- ◆ Gluten Free, No Sugar Added

#SweetAndSparkling

SRP: \$12.99



Jam
Jar
wines



Mix it up!

La Rosette

Prep Time: 5 minutes

Serving Size: 1 glass

INGREDIENTS:

- 3 oz Jam Jar Sparkling Sweet Blush
- 3 oz elderflower liqueur (such as St. Germain)

DIRECTIONS:

1. Mix together St. Germain and Jam Jar Sparkling Sweet Blush into a chilled champagne flute.
2. Stir slightly and enjoy! Best served immediately.



Pink French 75

Prep Time: 5 minutes

Serving Size: 1 glass

INGREDIENTS:

- 2 oz Jam Jar Sparkling Sweet Blush
- 2 oz vodka or gin
- 1 oz elderflower liqueur (such as St. Germain)

- 1 oz lemon juice
- lemon slices for garnish

DIRECTIONS:

1. Pour vodka/gin, elderflower and lemon juice in a shaker with ice. Shake vigorously for roughly 20 seconds.
2. Strain out the ice while pouring the mix into a cocktail glass (flute or coupe). Top with chilled Jam Jar Sparkling Sweet Blush.
3. Serve immediately and garnish with a lemon slice or twist.



Always Sparkling

Prep Time: 5 minutes

Serving Size: 1 glass

INGREDIENTS:

- 3 oz Jam Jar Sparkling Sweet Blush
- 1 oz cognac (such as Hennessy)
- .75 oz lemon juice
- .75 oz strawberry purée
- strawberries and/or lemon for garnish

DIRECTIONS:

1. Add and shake all of the ingredients together except for the Sparkling Sweet Blush.
2. Strain into a lowball glass filled with ice. Top off with Sparkling Sweet Blush.
3. Garnish with a strawberry or lemon, and enjoy!



Blush Spritzer

Prep time: 10 minutes

Serving Size: 1 glass

INGREDIENTS:

- Jam Jar Sparkling Sweet Blush
- 2 fresh strawberries
- 2 slices fresh lemon
- 1 sprig fresh mint

DIRECTIONS:

1. Cut fresh strawberries and lemon into halves and slices. In a cocktail glass add the fruit along with a sprig of mint and gently muddle. (Don't over muddle).
2. After muddling, fill the glass with ice. Pour Jam Jar Sparkling Sweet Blush to the top.
3. Garnish with fresh mint, lemon and/or strawberry. Serve immediately!

