

Introducing..

Jam Jar Sparkling Sweet Red

Bubbly & Bright, Sparkling Sweet Red will elevate any day of the week.

- ◆ A new twist on the classic juicy, sweet profile that Jam Jar's passionate fans can't get enough of.. **now just with bubbles.**
- ◆ Jam Jar Sparkling Sweet Red is Jam Jar's answer to sparkling wine – built for **parties, occasions and celebrations** yet approachable enough to **add some sparkle to an average Tuesday.**
- ◆ **Fizzy and fun** this sparkler delivers vibrant **red fruit, berries and a whisper of chocolate.**
- ◆ Whether its **brunch with friends, a night out dancing or a simple Saturday cooking at home,** this bottle is sure to keep things lively!
- ◆ **Bubbles Persist** – Sparkling wine continues to show growth with **27.9%** volume increase in 2021 (Gomberg-Fredrikson data).
- ◆ “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
- ◆ **40% Shiraz, 60% Chenin Blanc**
- ◆ Gluten Free, Vegan-Friendly, No Sugar Added



SRP: \$12.99



Mix it up!



French 75

INGREDIENTS:

- 4 oz Jam Jar Sparkling Sweet Red
- 1 oz gin
- Squeeze of half a lemon (or 1/2 oz)
- Garnish with a lemon twist

Directions:

1. Combine gin and lemon juice in a flute or coupe glass, stir.
2. Top with chilled Jam Jar Sparkling. Garnish with a lemon twist.

Strawberry & Lime Sparkling Punch

INGREDIENTS:

- 2 ½ cups Jam Jar Sparkling Sweet Red
- ¾ cup gin
- ¾ cup OJ
- 1 cup strawberries
- 1 cup sliced limes
- Handful mint and basil
- Ice

DIRECTIONS:

1. Thinly slice both the strawberries and limes, then add to a bowl or pitcher. Add in the herbs but be sure to lightly smack the basil and mint to release their aromatics before mixing them in.
2. Add in the orange juice and the gin and grab a large spoon to give the contents big stir. Use the spoon to gently muddle the fruit making it soft but not mushy.
3. Add the Jam Jar Sparkling and give another stir. Serve over ice!



Berry Fizz

INGREDIENTS:

- 2 oz gin
- Fresh raspberries
- Berry sorbet
- Jam Jar Sparkling Sweet Red

DIRECTIONS:

1. Divide the gin among two flute or coupe glasses. Add the raspberries and use a fork to lightly crush.
2. Add the sorbet and top with sparkling wine.

