



jam
jar
wines

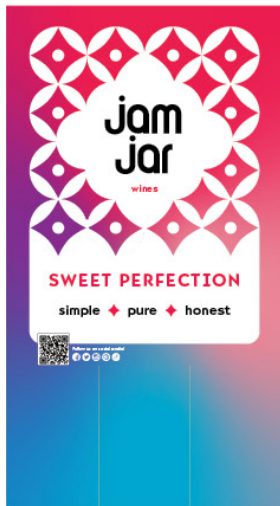
SWAG BOOK



All prices are based upon previous orders and do not include shipping costs. Please inquire for new orders or vendors. Prices may vary and lower or higher quality options may be available if your budget differs. Less expensive printing options may also be available if you print locally. Custom designs or display options can be facilitated upon request.

IN STORE POS

Case Cards
 (cardboard backed with "tail" inserts)
 \$15/each



3-case Wrap Display
 2qty min = \$131
 (includes 7 case cards)



New!

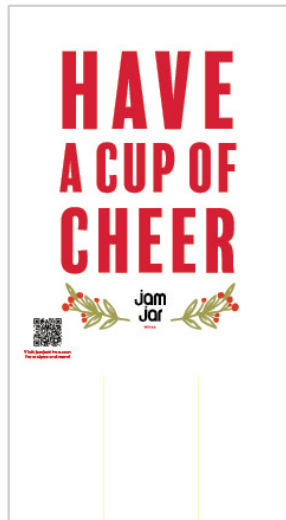


Can be made for any varietal!



SEASONAL POS

Case Cards
 (cardboard backed with "tail" inserts)
 \$15/each



SHELF TALKERS
(print in house or through printer)

"Good Value"
Wine & Spirits

Jam Jar
sweet shiraz

Vegan & Gluten Free!

SWEET PERFECTION
simple ♦ pure ♦ honest

"Good Value"
Wine & Spirits

Jam Jar
sweet white

Gluten Free!

SWEET PERFECTION
simple ♦ pure ♦ honest

NEW!

Jam Jar
sweet blush

Vegan & Gluten Free!

SWEET PERFECTION
simple ♦ pure ♦ honest

NEW!

Jam Jar
sweet red blend

Vegan & Gluten Free!

SWEET PERFECTION
simple ♦ pure ♦ honest

Jam Jar wines
+ Fresh Produce
= **SANGRIA**

Jam Jar
sweet shiraz

Visit jamjarwines.com for recipes and more!

Jam Jar wines
+ Fresh Produce
= **SANGRIA**

Jam Jar
sweet white

Visit jamjarwines.com for recipes and more!

Jam Jar wines
+ Fresh Produce
= **SANGRIA**

Jam Jar
sweet blush

Visit jamjarwines.com for recipes and more!

Jam Jar wines
+ Fresh Produce
= **SANGRIA**

Jam Jar
sweet red blend

Visit jamjarwines.com for recipes and more!

Jam Jar Sweet Shiraz Sangria
PREP TIME: 2 hours
SERVING: 1 pitcher

- 1 bottle Jam Jar Sweet Shiraz
- 1/2 cup brandy
- 1 1/2 cups ginger ale
- 2 sprigs mint
- 3 cups sliced seasonal fruit

Combine all ingredients in a large sealed container or pitcher. Refrigerate for at least 2 hours (up to 48 hours) before serving. Enjoy over ice with fruit pieces.

jamjarwines.com

Jam Jar Sweet White Sangria
PREP TIME: 2 hours
SERVING: 1 pitcher

- 1 bottle Jam Jar Sweet White
- 1 cup clear rum
- 1 cup club soda
- 2 sprigs basil
- 3 cups sliced seasonal fruit

Combine all ingredients in a large sealed container or pitcher. Refrigerate for at least 2 hours (up to 48 hours) before serving. Enjoy over ice with fruit pieces.

jamjarwines.com

Jam Jar Blush Sangria
PREP TIME: 10 minutes
SERVING: 1 pitcher

- 1 bottle Jam Jar Sweet Blush
- 2 oz Brandy
- 1 (1.2oz) bottle Sparkling Water
- 2 Oranges
- 2 Lemons
- Pinch of Strawberries
- Handful of Mint

Cut the fruit into small quarters. Add fruit, mint (save some to garnish), wine, and brandy into a pitcher. Put the pitcher into a refrigerator and let it sit for 4-12 hours. Remove from refrigerator and add in the sparkling water. Serve over ice and garnish with fresh fruit/mint.

jamjarwines.com

Jam Jar Very Berry Sangria
PREP TIME: 10 minutes (Chill 4 hours)
SERVING: 1 pitcher

- 1 bottle Jam Jar Sweet Red Blend
- 4 cups mixed fresh berries (raspberries, blackberries, blueberries, strawberries)
- 2 ounces brandy
- 1 (1.2oz) bottle ginger ale
- 2 tablespoons sugar

Lightly muddle 3 cups of the fresh berries in a pitcher with the sugar, saving 1 cup for later. Pour the bottle of Sweet Red Blend and brandy over the muddled fruit. Refrigerate for 4 hours. After 4 hours mix in the ginger ale and last cup of fruit. Serve over ice. Garnish with fruit!

jamjarwines.com

HAVE A CUP OF CHEER

Jam Jar

HAVE A CUP OF CHEER

Jam Jar

Let's skip the white elephant & secret santa exchanges..

Just hand me the Jam Jar.

Jam Jar

TRY ALL FOUR!

Jam Jar

Follow jamjarwines on social media!

Jam Jar wines
Great for Mulled Wine!

Jam Jar

Visit jamjarwines.com for recipes and more!

IN STORE POS

Standard Neckers (all skus available)
200 qty = \$0.34/each; 2,000 qty = \$0.15/each



String-tie neckers
1000 qty = \$0.21/each



Cutout shelf talker
750 qty = \$0.33/each



Sangria Recipe Neckers
200 qty = \$0.34/each; 2,000 qty = \$0.15/each



Adhesive-back tearpad
shelf talker/neckers
25 pages/pad
60 qty = \$428 (28.5 cents per Page)
75 qty = \$514 (27.4 cents per Page)
100 qty = \$657 (26.3 cents per Page)



Now available in all 4 skus!



Event Collateral

Recipe Cards \$0.60-\$0.80/card

Hint:
Look at color of
title and border
for variety!

any combo, front & back

Jam Jar Jam-tastic Sangria Slushie
PREP TIME: 15 minutes
SERVING: 4 standard wine glasses

INGREDIENTS:

- 2 cups Jam Jar Sweet Shiraz
- 1 1/2 cups frozen berries
- 2 oz vodka (optional - see suggestion below)
- 2 oz light or no sugar added sweetener (optional)
- Ice to mix with

PREPARATION:

1. Mix all ingredients together in a blender with ice.
2. Blend until smooth, continuing to add ice to reach your desired consistency.
3. Optional: add vodka and/or sugar to sweeten according to your preference.
4. Garnish your glasses with a strawberry and serve!

jamjarwines.com

Jam Jar Sweet Shiraz Sangria
PREP TIME: 2 hours
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet Shiraz
- 1/2 cup honey
- 1/2 cup ginger ale
- 2 oz orange juice
- 2 oz lemon juice
- About 3 cups of sliced seasonal fruit like raspberries, peaches, oranges, and apple

PREPARATION:

1. Combine all ingredients in a large sealed container or pitcher.
2. Refrigerate for at least 2 hours (up to 48 hours) before serving.
3. Serve over ice with fruit pieces.

jamjarwines.com

Jam Jar Strawberry Lemonade Popsicles
PREP TIME: 1.5 hours
SERVING: 10 popsicles

INGREDIENTS:

- 4 cups Jam Jar Sweet White
- 1 pint fresh strawberries
- Juice of 2 lemons
- Lemon slices

PREPARATION:

1. Follow the recipe for "Strawberry Lemonade Smash."
2. Pour the mixture into a popsicle mold tray.
3. Optional: add sticks of straw/bamboo!
4. Put in a freezer for roughly 1.2 hours and enjoy!

jamjarwines.com

Jam Jar Jam Jar-garita
PREP TIME: 5 minutes
SERVING: 1 standard glass

INGREDIENTS:

- 1/2 cup Jam Jar Sweet White
- 1/2 oz orange juice
- 2 oz freshly squeezed lime juice
- 2 oz triple sec
- Ice to mix with
- extra lime juice for glass rim

PREPARATION:

1. Run a lime wedge around the rim of a glass and dip in salt.
2. Fill the glass with ice, then fill a cocktail shaker with ice and add Jam Jar, triple sec, orange juice and lime juice. Shake to combine.
3. Strain the cocktail over the prepared glass and garnish with a lime wedge.

jamjarwines.com

JAM JAR Peach Jam Jar Slushie
PREP TIME: 5 minutes
SERVING: 4 standard wine glasses (4 oz each)

INGREDIENTS:

- 1 bottle Jam Jar Sweet White
- 1/2 cup peach jam
- 1/2 cup orange juice
- 1/2 cup triple sec
- 1/2 cup ice cubes

PREPARATION:

1. Combine the Sweet White and peach jam in a blender and pulse.
2. Depending upon your consistency preference, freeze for roughly 20 minutes before serving.
3. Garnish with a peach slice.

jamjarwines.com

Jam Jar Sweet White Sangria
PREP TIME: 2 hours
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet White
- 1 cup clear rum
- 1/2 cup club soda
- 2 cups of fruit
- About 3 cups of sliced seasonal fruit like raspberries, peaches, pears, oranges and white grapes

PREPARATION:

1. Combine all ingredients in a large sealed container or pitcher.
2. Refrigerate for at least 2 hours (up to 48 hours) before serving.
3. Serve over ice with fruit pieces.

jamjarwines.com

Jam Jar Strawberry Lemonade Smash
PREP TIME: 15 minutes
SERVING: 4 standard wine glasses

INGREDIENTS:

- 4 cups Jam Jar Sweet White
- 1 pint fresh strawberries
- Juice of 2 lemons
- Lemon slices

PREPARATION:

1. Pulse the strawberries in a blender.
2. Mix the strawberry puree, lemon juice and Sweet White.
3. Serve over ice and garnish with strawberries and lemon slices.

jamjarwines.com

Jam Jar Sweet Shiraz Float
PREP TIME: 5 minutes
SERVING: 1 glass

INGREDIENTS:

- Jam Jar Sweet Shiraz
- 1/2 cup ice cream
- Sparkling water
- Whipped cream
- Sprinkles

PREPARATION:

1. Scoop the vanilla ice cream into a cocktail glass. The ice cream should fill about 1/2 of the cup.
2. Pour Jam Jar Sweet Shiraz over the ice cream until the wine reaches a little over halfway of the cup.
3. Top with the sparkling water, whipped cream and/or sprinkles!

jamjarwines.com

JAM JAR Jam Jar Strawberry Daiquiri
PREP TIME: 5 hours
SERVING: 1 pitcher (4 oz each)

INGREDIENTS:

- 1 bottle Jam Jar Sweet Shiraz
- 1/2 cup white rum
- 1/2 cup strawberries
- 1/2 cup lime juice
- 1/2 cup ice cubes

PREPARATION:

1. Add the strawberries, rum and sugar to the bottom of a pitcher.
2. Muddle lightly with a wooden spoon until the strawberries are crushed.
3. Add the white rum, lime juice and Sweet Shiraz.
4. Refrigerate for at least 4 hours.
5. Serve over ice and garnish with the remaining strawberries and rum.

jamjarwines.com

Jam Jar Jam-paria
PREP TIME: 1 pitcher
SERVING: 1 pitcher

INGREDIENTS:

- 1/2 cup Jam Jar Sweet White
- 1/2 cup orange juice
- 1/2 cup lemon juice
- 1/2 cup triple sec
- 1/2 cup ice cubes

PREPARATION:

1. In a pitcher combine wine with the orange juice and Campari.
2. Refrigerate until chilled about 1-2 hours.
3. Fill all glasses with ice, pour the cocktail over. Serve and enjoy!

jamjarwines.com

Jam Jar The Jam Jar Cleanse
PREP TIME: 5 minutes
SERVING: 1 standard glass

INGREDIENTS:

- 1/2 cup Jam Jar Sweet White
- 1/2 cup lemon juice
- 1/2 cup triple sec
- 1/2 cup ice cubes

PREPARATION:

1. Add honey and hot water in a glass, stir until the honey is dissolved.
2. Add lemon juice, orange and Sweet White and stir well.
3. Serve over a large square ice cube.
4. Garnish with the lemon slice and mint sprig.
5. Drizzle the top with additional honey if desired.

jamjarwines.com

Jam Jar Strawberry Lemon Jam-ito
PREP TIME: 5 minutes
SERVING: 1 cocktail glass

INGREDIENTS:

- 1/2 cup Jam Jar Sweet Shiraz
- 1/2 oz dark rum
- 1/2 oz triple sec
- 1/2 cup ice cubes
- 1/2 cup lemon juice
- 1/2 cup strawberries
- 1/2 cup mint
- 1/2 cup lemon

DIRECTIONS:

1. In a glass or cocktail shaker muddle 1/2 cup strawberries and 1/2 cup rum.
2. Pour in Jam Jar Sweet Shiraz and rum. Stir well then strain over ice in tall glass. Crushed ice is preferred but not mandatory.
3. Garnish with a strawberry, lemon and mint.

jamjarwines.com

Jam Jar Strawberry Jam Jar Slushie
PREP TIME: 15 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet White
- 2 cups strawberries
- 1/2 cup orange juice
- 1/2 cup triple sec
- 1/2 cup ice cubes

PREPARATION:

1. Pulse strawberries in a blender. Then add the rest of the ingredients (Sweet White, orange juice and triple sec) and blend.
2. Pour the mixture into ice cube trays and freeze until solid.
3. When ready to serve, pour the ice cubes in a blender to your desired consistency.
4. Garnish the glasses with a strawberry!

jamjarwines.com

Jam Jar Loopy Fruit Fizz
PREP TIME: 15 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1/2 cup Jam Jar Sweet Shiraz
- 1/2 cup orange juice
- 1/2 cup lemon juice
- 1/2 cup triple sec
- 1/2 cup ice cubes

PREPARATION:

1. In a pitcher combine wine with the orange juice and Campari.
2. Refrigerate until chilled about 1-2 hours.
3. Top each drink with 1/2 ounce triple sec and garnish with the rest.

jamjarwines.com

Jam Jar Watermelon Jam-ito
PREP TIME: 15 minutes
SERVING: 2 standard wine glasses

INGREDIENTS:

- 1/2 cup Jam Jar Sweet White
- 1/2 cup watermelon juice
- 1/2 cup triple sec
- 1/2 cup ice cubes

PREPARATION:

1. Pulse the watermelon in a blender.
2. In a glass muddle the watermelon with the juice from 1/2 of a lime.
3. Add the watermelon puree and Sweet White with some lemon and lime juice and stir.
4. Enjoy immediately.

jamjarwines.com

Jam Jar Strawberry Lemon Jam-ito
PREP TIME: 15 minutes
SERVING: 1 cocktail glass

INGREDIENTS:

- 1/2 cup Jam Jar Sweet White
- 1/2 oz dark rum
- 1/2 oz triple sec
- 1/2 cup ice cubes
- 1/2 cup lemon juice
- 1/2 cup strawberries
- 1/2 cup mint
- 1/2 cup lemon

DIRECTIONS:

1. In a glass or cocktail shaker muddle up 1/2 strawberry, a few sprigs of mint and 1/2 rum.
2. Pour in Jam Jar Sweet White and rum. Stir well then strain over ice in tall glass. Crushed ice is preferred but not mandatory.
3. Garnish with a strawberry, lemon and mint.

jamjarwines.com

JAM JAR Jam Apple Punch
PREP TIME: 15 minutes
SERVING: 1 pitcher (4 oz each)

INGREDIENTS:

- 1 bottle Jam Jar Sweet Shiraz
- 1/2 cup apple cider
- 1/2 cup lemon or sparkling wine
- 1/2 cup triple sec (optional)
- 1/2 cup orange slices
- 1/2 cup apple slices for garnish

DIRECTIONS:

1. In a medium pitcher, combine wine, mulling, ginger, and apple cider. Bring to a boil, then reduce to low and simmer. Strain the juice from the orange slices into the remaining wine. Heat to a simmer. Pour in Sweet Shiraz and heat until simmering for 20 minutes. Remove the remaining wine and combine with 1/2 cup triple sec and garnish with 1/2 cup orange slices.

jamjarwines.com

Jam Jar Cham Pom Jam
PREP TIME: 15 minutes
SERVING: 1 pitcher (4 oz each)

INGREDIENTS:

- 1/2 cup Jam Jar Sweet White
- 1/2 cup dry sparkling white wine or rosé
- 1/2 cup champagne (optional)
- 1/2 cup triple sec
- 1/2 cup orange slices
- 1/2 cup pomelo slices for garnish

DIRECTIONS:

1. In a pitcher combine wine with the orange juice and Campari.
2. Refrigerate until chilled about 1-2 hours.
3. Top each drink with 1/2 ounce triple sec and garnish with the rest.

jamjarwines.com

Jam Jar Mulled Spice Wine Slushie
PREP TIME: 15 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet Shiraz
- 2 drops clove butter
- 1/2 oz cinnamon whiskey
- 2 oz orange juice

DIRECTIONS:

1. Boil 1 bottle of Jam Jar Sweet Shiraz into ice cube trays and freeze.
2. Put Sweet Shiraz ice cubes in blender. Add 1/2 oz to achieve desired consistency.
3. Mix in remaining ingredients. Garnish with orange slice and a cinnamon stick, enjoy!

jamjarwines.com

Jam Jar Holiday Cherry Bombs
PREP TIME: 15 minutes
SERVING: 4 oz glasses

INGREDIENTS:

- 1 bottle Jam Jar Sweet Shiraz
- 1/2 cup white chocolate ganache
- 1/2 cup orange liqueur
- 1/2 cup triple sec
- 1/2 cup ice cubes
- 1/2 cup cherry liqueur
- 1/2 cup cherry slices
- 1/2 cup orange slices for garnish

PREPARATION:

1. Boil 1 bottle of Jam Jar Sweet Shiraz for 1 hour in the refrigerator.
2. Remove the wine and let it cool.
3. Add chocolate chips in the microwave to 20 second intervals, stirring in between until fully melted.
4. Dip the cherry liqueur into the melted white chocolate, twisting it slightly to help the chocolate stick. Repeat with the white chocolate coating.
5. Cool in fridge 20 minutes before serving.

jamjarwines.com

JAM JAR Sweet Shiraz Mulled Wine
PREP TIME: 20 minutes
SERVING: 4 standard wine glasses

INGREDIENTS:

- 1 bottle of Jam Jar Sweet Shiraz
- 2 oz honey
- 1/2 teaspoon ground nutmeg
- 1 whole star anise
- 1/2 large orange, quartered
- 1/2 cup orange slices
- 1 cinnamon stick
- Additional cinnamon sticks for garnish

DIRECTIONS:

1. In a medium pitcher, combine wine, mulling, ginger, star anise and 1 cinnamon stick. Bring to a boil, then reduce to low and simmer. Strain the juice from the orange quarters into the remaining wine. Heat to a simmer. Pour in Sweet Shiraz and heat until simmering for 20 minutes. Remove the remaining wine and combine with 1/2 cup honey and garnish with 1/2 cup orange slices.

jamjarwines.com

Jam Jar Winter Jamgría
PREP TIME: 15 minutes
SERVING: 1 pitcher (4 oz each)

INGREDIENTS:

- 1 bottle Jam Jar Sweet White
- 1/2 cup ginger beer
- 1/2 cup orange juice
- 1/2 cup triple sec
- 1/2 cup lemon juice
- 1/2 cup orange slices
- 1/2 cup lemon slices for garnish

DIRECTIONS:

1. In a pitcher combine wine with the orange juice and Campari.
2. Refrigerate until chilled about 1-2 hours.
3. Top each drink with 1/2 ounce triple sec and garnish with the rest.

jamjarwines.com

Jam Jar Sweet White Hot Toddy
PREP TIME: 15 minutes
SERVING: 1 glass

INGREDIENTS:

- 1/2 cup Jam Jar Sweet White
- 1/2 cup lemon juice
- 1/2 cup triple sec
- 1/2 cup honey
- 1/2 cup hot water

DIRECTIONS:

1. Warm up Jam Jar Sweet White.
2. Mix in the rest of ingredients.
3. Garnish with lemon slice and enjoy!

jamjarwines.com

Jam Jar Sweet White Mulled Wine
PREP TIME: 20 minutes
SERVING: 4 oz glasses

INGREDIENTS:

- 1 bottle Jam Jar Sweet White
- 1/2 cup honey
- 1/2 teaspoon ground nutmeg
- 1 whole star anise
- 1/2 large orange, quartered
- 1/2 cup orange slices
- 1 cinnamon stick
- Additional cinnamon sticks for garnish

DIRECTIONS:

1. In a medium pitcher, combine wine, mulling, ginger, star anise and 1 cinnamon stick. Bring to a boil, then reduce to low and simmer. Strain the juice from the orange quarters into the remaining wine. Heat to a simmer. Pour in Sweet White and heat until simmering for 20 minutes. Remove the remaining wine and combine with 1/2 cup honey and garnish with 1/2 cup orange slices.

jamjarwines.com

Event Collateral

Recipe Cards
\$0.60-\$0.80/card

Hint:
Look at color of title and border for variety!

any combo, front & back

Jam Jar Jammin' Sunset Punch
PREP TIME: 10 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 1/4 cup Jam Jar Sweet Shiraz
- 1 1/4 cup bourbon
- 1 1/2 cup ginger beer
- Optional: lemon for garnish

DIRECTIONS:

1. Pour Jam Jar Sweet Shiraz, bourbon and ginger beer into a pitcher, gently stir.
2. Serve over ice and garnish with a lemon wheel.

jamjarwines.com

Jam Jar Sweet Mai Tai
PREP TIME: 5 minutes
SERVING: 1 cocktail glass

INGREDIENTS:

- 2 oz Jam Jar Sweet White
- 2 oz fresh orange juice
- 1 oz coconut rum
- 1/2 oz apricot or dark rum
- 1 oz lime juice
- Dash almond extract
- Optional: grenadine or cherry juice for color
- Optional: orange slice for garnish

DIRECTIONS:

1. Set together the Jam Jar Sweet White, orange juice, both rums, lime juice and almond extract in a cocktail glass. Toss lightly. You can substitute coconut rum for apricot rum if you don't want to buy multiple kinds of rum. We recommend both but it adds more richness with just rum.
2. Add ice. Stir 1-2 tablespoons of grenadine or cherry juice for color. Garnish with an orange slice!

jamjarwines.com

Jam Jar Rainbow of Hope
PREP TIME: 15 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet Shiraz
- 1/2 cup Jam Jar Sweet White
- 1 cup Frozen Blueberries
- 1 cup Frozen Strawberries
- 1 cup Frozen Raspberries

DIRECTIONS:

1. (Blue) Combine blueberries and 1/2 cup of Sweet Shiraz in a blender. Blend until it makes a slushy consistency and pour into your 6 glasses.
2. (Red) Blend strawberries and 1/2 cup of Jam Jar White until it becomes a slushy consistency. Gently pour on top of the Frozen Strawberry into your glass.
3. (Orange) Blend peaches and 1/2 cup of Sweet White until it reaches a slushy consistency. Pour on top of the frozen strawberry mix.
4. (Yellow) Blend pineapple and 1/2 cup of Sweet White. Pour the mix over the previous layer in the rest of your glass. Enjoy over ice!

jamjarwines.com

Jam Jar Jammin' Sunset Punch
PREP TIME: 10 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 1/4 cup Jam Jar Sweet Shiraz
- 1 1/4 cup bourbon
- 1 1/2 cup ginger beer
- Optional: lemon for garnish

DIRECTIONS:

1. Pour Jam Jar Sweet White, bourbon and ginger beer into a pitcher, gently stir.
2. Serve over ice and garnish with a lemon wheel.

jamjarwines.com

Jam Jar Old School Jam
PREP TIME: 15 minutes
SERVING: 1 cocktail glass

INGREDIENTS:

- 2 oz Jam Jar Sweet Shiraz
- 1 1/2 oz apple brandy
- 1/2 oz gin
- 1/2 oz or vodka
- 2 dashes bitters
- 1/2 oz apple slices and cinnamon stick for garnish

PREPARATION:

1. Combine all ingredients except garnishes into a mixing glass and fill with ice.
2. Stir and strain into a cocktail glass.
3. Garnish with apple slices and cinnamon stick. Enjoy!

jamjarwines.com

Jam Jar Moscow Mule
PREP TIME: 5 minutes
SERVING: 1 copper mug

INGREDIENTS:

- 3 oz ginger beer
- 3 oz Jam Jar Sweet White
- 1 oz vodka
- 1 lime
- Mint sprigs

DIRECTIONS:

1. Fill your favorite copper mug or glass with ice.
2. Pour in Jam Jar Sweet White, ginger beer and vodka.
3. Squeeze in the lime juice, stir lightly.
4. Garnish with a lime slice and mint!

jamjarwines.com

Jam Jar Whipped Peppermint Shiraz
PREP TIME: 15 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 1/4 cup Jam Jar Sweet Shiraz
- 1 cup whipped vodka
- 2 cups cherry 7-up
- 6 peppermint candy canes
- 1 bag melting white chocolate

PREPARATION:

1. Mix the wine, vodka, and 7-up together in a pitcher.
2. Crush the candy canes up and spread evenly on a plate.
3. In a separate bowl, melt the white chocolate until smooth. Dip the rim of each cocktail glass into the chocolate and then roll the chocolate rim over the crushed candy canes.
4. Pour cocktail mixture into glasses, serve over ice.

jamjarwines.com

Jam Jar Paloma Frosé
PREP TIME: 10 minutes (if freeze overnight)
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet Blush
- 102 oz can grapefruit sparkling water
- 4 ounces tequila
- 1/2 grapefruit, juiced
- 1 large lime, juiced

DIRECTIONS:

1. Mix all ingredients together in a larger pitcher. Pour the mixture into an ice cube tray and freeze overnight.
2. Let the mixture freeze for 24 hours, 12 hours minimum.
3. Mix the frozen mixture together in a blender and serve! Garnish with leftover grapefruit and lime.

jamjarwines.com

Jam Jar Red Moon Manhattan
PREP TIME: 5 minutes
SERVING: 1 rocks glass

INGREDIENTS:

- 2 oz Jam Jar Sweet Red Blend
- 1/2 oz bourbon
- 1 oz orange
- 3 maraschino cherries

DIRECTIONS:

1. Peel a strip of the orange skin and rub it around the cocktail glass with ice.
2. Mix the wine, bourbon, and cherries in the cocktail glass with ice.
3. Cut two slices of orange. Squeeze one into the glass and use the other to garnish. Serve immediately.

jamjarwines.com

Jam Jar Sweet Winter White
PREP TIME: 5 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet White
- 1 cup clear grapefruit flavored vodka
- 1/2 cup club soda
- Lime juice to taste

DIRECTIONS:

1. Gently stir Jam Jar Sweet White (preferably chilled) together with the vodka and club soda in a pitcher. Juice 1-2 limes and combine. No need to refrigerate before serving, but you're welcome to make this in advance.
2. Pour mixture from pitcher into cocktail glasses halfway filled with ice.
3. Garnish with a lime wheel and enjoy!

jamjarwines.com

Jam Jar Very Berry Sangria
PREP TIME: 10 minutes (soak for 4 hours)
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet Red Blend
- 4 cups mixed fresh berries (raspberries, blackberries, blueberries, strawberries)
- 2 ounces brandy
- 102 oz bottle ginger ale
- 2 tablespoons sage

DIRECTIONS:

1. Lightly muddle 3 cups of the fresh berries in a pitcher with the sage, using 1 cup for later. Pour the bottle of Sweet Red Blend and brandy over the muddled fruit. Refrigerate for 4 hours.
2. After 4 hours mix in the ginger ale and top up of fruit.
3. Serve over ice and garnish with fruit!

jamjarwines.com

Jam Jar Blush Sangria
PREP TIME: 10 minutes
SERVING: 1 pitcher

INGREDIENTS:

- 1 bottle Jam Jar Sweet Blush
- 2 oz Brandy
- 102 oz bottle Sparkling Water
- 2 Oranges
- 2 Lemons
- Pist of Strawberries
- Handful of Mint

DIRECTIONS:

1. Cut the fruit into small quarters. Add fruit, mint (leave some to garnish), wine, and brandy into a pitcher. Put the pitcher into a refrigerator and let it sit for 4-12 hours.
2. Remove from refrigerator and add in the sparkling water.
3. Serve over ice and garnish with fresh fruit/mint.

jamjarwines.com

Jam Jar Sweet Shiraz Jello Shots
PREP TIME: 5 minutes
SERVING: 20 one-ounce shots

INGREDIENTS:

- 1 packet gelatin (strawberry or black cherry)
- 1 cup water
- 5 oz Jam Jar Sweet Shiraz, chilled
- 5 oz vodka, chilled

DIRECTIONS:

1. Boil water in a saucepan and add gelatin, stirring until dissolved.
2. Add wine and vodka, then pour into small plastic serving cups.
3. Refrigerate at least 3 hours.

jamjarwines.com

Jam Jar Sweet Summer
PREP TIME: 5 minutes
SERVING: 2 highball glasses

INGREDIENTS:

- 1/2 cup Jam Jar Sweet Blush
- 1/2 cup Blood Orange Grapefruit Fresh Sade
- Strawberries (diced)
- Black Orange
- Red (optional)
- Rosé Champagne (optional)

DIRECTIONS:

- 1. Dice up a handful of strawberries and place them into a cocktail mixer (or glass). Juice 1/2 of blood orange and save the other half for garnishing.
- 2. Muddle the strawberries and orange juice together until it looks like a puree. Next, stir in both the wine and French vods.
- 3. Fill the highball glasses with ice and drop in a few dashes of Rosé champagne, then pour the mixture in.
- 4. Garnish with the leftover strawberries, orange, and leaf.

jamjarwines.com

Jam Jar Jam Jar Sweet Blushie
PREP TIME: 5 minutes
SERVING: 3 glasses

INGREDIENTS:

- 1 cup Sweet Blush
- 2 cups frozen strawberry
- 1 oz tequila (optional)
- 1 oz lime juice

DIRECTIONS:

1. Combine all the ingredients in a blender. Add more wine or frozen fruit to get the consistency you like.
2. Add an optional shot of tequila for an extra punch!
3. Garnish with a strawberry slice and serve immediately!

jamjarwines.com

Event Collateral

Tote bags
100 qty = \$1.49/bag; 500 qty = \$1.02/bag



Ice Bucket
\$34.99 + customization



Tasting cups (9oz)
500 min qty = \$0.65/each



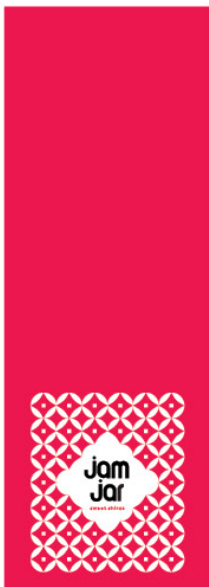
Metal Ice Bucket
\$34.99 + customization



Retro cooler
\$88 + customization



Table Runner
\$54



Tabletop banner
\$34



Pull-up Banner
\$131



Tablecloth
\$159 (8ft)



Store Locator
print in house



Jam Jar Branded Boxes

These can be used for top buyers, influencers, giveaways. Each fits 2 bottles of Jam Jar with room for other small items. Other sizes available upon request. Pack with crinkle paper. They must be packaged into Uline boxes before shipping.

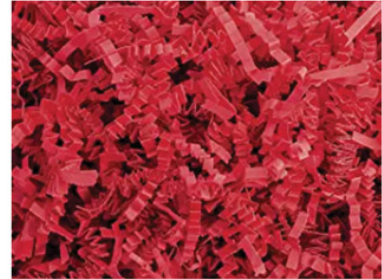
Branded Boxes
25 min qty = \$6.54/each



Uline Boxes
25 min qty = \$1.09/each



Crinkle paper
\$14.99/bag on Amazon



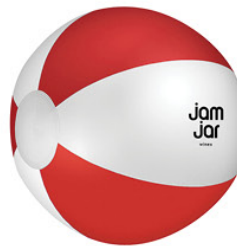
Chapstick
100 min qty = \$0.55/each



Dog Toy
125 min qty = \$9.00/each



Beach balls
100 min qty = \$1.39/each



Deck of cards
25 min qty = \$7.69/each



Gift bags + tags
\$0.30 each (comes in packs of 10, \$3/pack) / Tags TBD



Portable Charger
6 min qty = \$69.95/each



Beach towels
50 min qty = \$26.30/each



Sunglasses
\$0.99/each



Ornament
100 min qty = \$3.45/each



Front

Back



NEW ITEMS FOR NEW SKUS!

Jam Jar Sweet Blush & Sweet Red Blend

Recipe Cards
\$0.60-\$0.80/card



Shelf talkers
(print in house)



Case Cards
(cardboard backed with "tail" inserts)
\$15/each



Neckers
200 qty = \$0.34/each;
2,000 qty = \$0.15/each



Posters
\$30/each



Branded Boxes
25 min qty = \$6.54/each



Uline Boxes
25 min qty = \$1.09/each



Crinkle paper
\$14.99/bag on Amazon



Promo Boxes



NEW SWAG!

Tie Dye Hoodie
 6 (min) = \$77.76/each
 25 = \$64.54/each

Team
Fave



Retro Keychain
 100 qty = \$1.16/each



Slap Bracelet
 125 qty = \$2.66/each



Retro Mug
 \$5.60



Wine Tumblers
 24 qty = \$16.89/tumbler



Sunglasses
 100 qty = \$2.19/each



Chapsticks
 \$0.55/each



Tote bags
 100 qty = \$1.49/bag; 500 qty = \$1.02/bag



Apparel

Crew neck
6 min qty = \$24.29/each



Razor back
6 min qty = \$26.60/each



Ringer tee
6 min qty = \$30.02/each



V-neck
6 min qty = \$28.06/each



Polo
6 min qty = \$ 48.55/each



Baby Onesie
6 min qty = \$24.30/each



From the Merch Store!

<https://jamjarwines.com/merchstore/>



Unisex Twill Hat
\$13.78



Kiss-Cut Stickers
\$1.39



Pin Buttons
\$2.07



Tumbler
\$16.91



II iPhone case
\$9.25



Mug
\$7.30



Unisex Heavy Blend™ Hooded Sweatshirt
\$17.58



Tote Bag
\$12.87



Blank Journal
\$13.45



Weekender Bag
\$24.42



Jam Jar Zodiac Cocktail Recipe Cards
\$5.99



Unisex Flip-Flops
\$20.93



Unisex Jersey Short Sleeve Tee
[more colors available]
\$9.61



Jam Jar Mask
\$13.99



Polycotton Towel
\$27.49



Women's One-piece Swimsuit
\$15.75



Women's Classic One-Piece Swimsuit
\$14.25



Fanny Pack
\$18.93



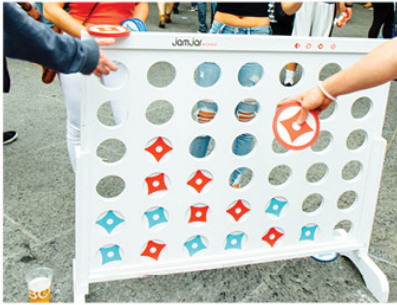
Polycotton Towel
\$27.49



Accessory Pouch w T-bottom
\$6.52

Inquire Within

Connect Four
\$222 + customization



Jenga
\$69.99 + customization



Cornhole Game
\$199.95

New!



New!

Red Umbrella
3 min qty = \$101.95/each



Pattern Umbrella
\$379



Slushie Machine
\$748 + customization



Neon Lights
\$550/each



Step & Repeat Wall
\$585



Full Store Display:
Sangria



Sangria sign with grommets: 25 qty = \$35.50/each
Floor sticker: TBD

Amazon items

Red chair and table set: \$109.9
Plexiglass holder (for sign on table): \$7.79
Bar cart on wheels: \$89.99
Fruit basket: \$23.90
Sangria pitcher: \$42.72

Find these and other recommended items on our Amazon cart:
https://www.amazon.com/hz/wishlist/ls/1IWE CJQRN05TV?ref_wl_share



Full Store Display:
Outdoor scene



Red umbrella (pg 12): 3 min qty = \$101.95/each
Floor sticker: TBD

Amazon items

White cooler: \$169.99 + customization
Beach chairs: 2 qty = \$82.99

Find these and other recommended items on our Amazon cart:
https://www.amazon.com/hz/wishlist/l/1IWE CJQRN05TV?ref_wl_share

**Full Store Display:
Try all Four (version 1)**



White umbrella (pg 12): 3 min qty = \$101.95/each
 Floor sticker: TBD
 Try All Four (11 x 17) sign: \$15/each

Amazon items

Pompom decorations: ~\$15/pack (various sets available)
 Patio lights (not pictured): ~\$15/set

Sign holder (11x17): \$16.99

Find these and other recommended items on our Amazon cart:
https://www.amazon.com/hz/wishlist/ls/1IWE CJQRN05TV?ref=wl_share



Full Store Display:
Try all Four (version 2)



Try All Four sign with grommets: 25 qty = \$35.50/each
Floor sticker: TBD

Find other recommended items on our Amazon cart:
https://www.amazon.com/hz/wishlist/ls/11WECJQRN05TV?ref_=wl_share

**Full Store Display:
Sangria - Fall seasonal**



Sangria sign with grommets: 25 qty = \$35.50/each
 Floor sticker: TBD
 Pumpkins/flowers from local store

Amazon items

Red chair and table set: \$109.9
 Plexiglass holder (for sign on table): \$7.79
 Bar cart on wheels: \$89.99
 Sangria pitcher: \$42.72

Find these and other recommended items on our Amazon cart:
https://www.amazon.com/hz/wishlist/ls/1IWE CJQRN05TV?ref_wl_share



**Full Store Display:
Holiday seasonal**



Case cards: \$15/each
 3 case wrap display: \$131/each (2 qty min)
 Jam Jar ornament: \$3.45 each (100 minimum qty)
 Gift bags: \$0.30 each (comes in packs of 10, \$3/pack)
 Gift tags: TBD

Amazon items

Christmas tree: \$66.99
 Battery operated lights: \$6.99/16ft

Find these and other recommended items on our Amazon cart:
https://www.amazon.com/hz/wishlist/ls/1IWE CJQRN05TV?ref_wl_share

