

N.V. Brut & Apple Cider Aperol Spritz

By Flâneur Wines

Flâneur
WINES



INGREDIENTS

- 3 ounces N.V. Willamette Valley Brut
- 1 1/2 ounces of your favorite seasonal apple cider
(we recommend unfiltered and un-spiced)
- 1 ounce Aperol
- 1 ounce sparkling water
- 1 apple slice *(for garnish)*
- 1 sprig of fresh thyme *(for garnish)*
- 2 cinnamon sticks *(1 for garnish and 1 for steeping apple cider overnight)*
- 2 whole pods of allspice *(for steeping apple cider overnight)*
- 2 star anise *(for steeping apple cider overnight)*
- 1 teaspoon of ground cinnamon *(for the rim of the glass)*
- 1 teaspoon of granulated sugar *(for the rim of the glass)*



DIRECTIONS

Step 1: Steep 2 cups unfiltered apple cider overnight in the refrigerator with 1 cinnamon stick, 2 whole pods of allspice and 2 star anise for a subtly spiced cider.

Step 2: Combine cinnamon and granulated sugar in a wide shallow bowl. Circle the rim of your wine glass with a slice of apple before dipping it into the sugar and cinnamon mixture.

Step 3: Fill wine glass with ice. Add apple cider along with Aperol.

Step 4: Float with 3 to 4 ounces of N.V. Willamette Valley Brut. Top with an ounce of sparkling water (optional).

Step 5: Garnish with an apple slice, a sprig of fresh thyme, and a cinnamon stick.

TRY THIS RECIPE AT HOME & TAG US ON SOCIAL MEDIA!

@flaneurwines | #flaneurwines