

# MISFIT WINERY

CRAZY MISFITS MAKING GREAT WINE!

## *Cocktail Recipes*

**Coconut Lime Riesling** mixed with Rum, Tiquila, or Prosecco.

**Blackberry Merlot** mixed with vodka or with our Coconut Lime wine.

**Peach Chardonnay** mixed with vodka and maraschino cherries and cherry juice.

**Raspberry Dragonfruit** makes a great Mimosa with orange liqueur, triple sec, sparkling wine chilled and orange juice.

**Watermelon White Merlot** mixed with...simple syrup, vodka, triple sec, and lime for a great tasting Sangria!

**ACAI Raspberry Cabernet** mixed with vodka or combine with our Coconut Lime Riesling wine.

## *Food Pairings*

**Peach Chardonnay**--This fruity white wine has just the right amount of sweetness with no added sugar. Tastes just like you're biting into a fresh peach!

**Pairings**--Spicy Pad Thai, Spicy Latino food, Old Bay seasoned seafood (crabs, shrimp and more), Fresh summer salad, Fruit salad, Pound cake, Chocolate.

**Blackberry Merlot**--This wine is unlike any other red you've tried: refreshingly sweet with a blackberry flavor that's sure to make you go "mmm!" after every sip. Colorful tastes of juicy blackberries and ripe currants round out a truly flavorful experience to share with friends.

**Pairings**--Any dessert-- Vanilla ice cream, crème brulee, cheesecake, chocolate. Pair with Chinese Chicken Salads or Indian-spiced salmon

**Acai Raspberry Cabernet**--We all have that one friend that shows up to the party and immediately makes it exponentially better. This wine is that friend. This wine has 15 percent alcohol made from the Acai berry, a small dark purple fruit. It is so tasty you can hardly believe it is also good for you.

**Pairings**—Firm cheese, beef and steak dishes and hearty stews. Also Ice cream, Summer salads, Mixed Fruit

**Watermelon White Merlot**--A refreshing watermelon infused white Merlot blush

**Pairings**--Pairs well with picnic foods, pork, vegetables, (especially grilled), chicken or duck, salads and cheese. We recommend trying this blush with prosciutto wrapped melon!

### **Raspberry Dragon Fruit Shiraz**

This blush wine has been given some fire of excitement with the addition of sweet dragonfruit then splashed with tangy cool raspberries. Light the grill and sear some spicy shrimp skewers or prepare some Thai green curry cuisine for a night of fire and flare!

**Coconut Lime Riesling**-- Fresh and zesty lime notes are perfectly balanced with the subtle flavor of coconut and citrus. One sip and you will be transported to a beach far away!

**Pairings**-- Chicken, shrimp, chicken salad, coconut shrimp curry, spicy eggplant, pork and tofu stir-fry.