

# Snow on Wine

July, 2020

## Cold Drinks for Hot Nights

As cool days of early Spring give way to the warmer days of June and July it makes me think of sipping a cool Rose' or white on the deck. But when WARM turns to HOT a **really** cold drink is what I want. And seeking that end, I admit, there was a time I put ice cubes in Sauv blanc to drink by the pool on the Kona Coast. Unfortunately, white or rose' that cold becomes tasteless. Then it warms up and melting ice cubes dilute it into a watery tasting drink. Yes, for those searing hot nights of mid-Summer, only a drink colder than ice will do. And sparkling wines, unlike still wines, remains tasty when icy cold. Apparently cute little bubbles (not you Bubbles, the bubbles in the wine), bring the volatile flavor molecules out into the air with them as they effervesce in the glass, and even more as the wine warms in your mouth. So when afternoon came to the piazzas of Bologna, Parma, Vicenza and Verona, we learned to gather with the Italians to sip (or quaff) an ice-cold Aperol Spritz made with their favorite sparkling wine, Prosecco. Of course nothing wrong with just drinking icy cold Prosecco, but to add festive flavor and bold color to the icy chill try the recipes below. Learn how to make them truly colder than ice, without ice cubes which melt and dilute your drink.



### #1: The Aperol Spritz

3 – 2 – 1 is the basic formula. 3 parts Prosecco, 2 parts **Aperol Aperitivo**, and 1 part club soda, and plan to garnish with an orange slice. An hour before serving put the Prosecco and soda bottles in an ice bucket, let chill for 35 to 45 minutes then agitate the bottles brisk twist, and repeat every 5 minutes x 3. This raises the pressure in the bottles, and hence the temperature, allowing the ice to extract more heat. Sudden pressure lowering when you pop the bottle cap and cork will drop the temperature 3 or 4 degrees (colder than ice).

The **Aperol** can go from refrigerator to freezer 15 minutes prior to mixing (but no longer - it will freeze at 20 degrees F). Slice an orange into quarter inch thick discs, notch to slip onto the rim of pre-chilled large wine glasses, and into each pour 3 oz Prosecco, 2 oz Aperol, and 1 oz club soda. Now toast your friends with a glowing orange, citrusy bitter-sweet and colder than ice drink.

*Buona sera!*



### #2: The Deep Eddy Ruby Red Spritz

More simple to make but equally refreshing and a bit more intoxicating. Chill the Prosecco as above and keep the **Deep Eddy Ruby Red Vodka** in the freezer (always at the ready). Now pour 4.5 oz. of chilled Prosecco into a chilled wine glass, add 1 jigger (1.5 oz) of the Vodka, stir gently and garnish with a mint leaf and/or a grapefruit section.

There are other grapefruit flavored vodkas, but only **Deep Eddy** contains actual fresh ruby red Texas grapefruit juice, which in my humble opinion, makes a tastier spritz (and it may even be healthful). Prosecco is widely available but be discriminating. Don't settle for DOC, get a DOCG.

Interestingly at Costco, the (purple label) Kirkland Prosecco is a DOCG and is less expensive than their other Proseccos which are all only classified DOC. In taste tests Julie and I have always preferred the Kirkland brand.



### **#3: Lemon Gelato Prosecco Float**

Ingredients: 3 scoops lemon gelato (or sorbet), 5 fresh blueberries, 1 thin slice lemon, and 3 or 4 oz. Prosecco (DOCG) (chilled as above).

Scoop lemon gelato into a large wine glass and add blueberries and lemon slice. Top off with Prosecco.

*E' molto delicioso!*



### **#4: Watermelon Frose'**

Ingredients: 750 ml bottle dry rose', watermelon slices for garnish, ½ cup fresh watermelon juice, ½ cup watermelon syrup made with ½ cup sugar, juice of ½ lime.

The night before planned serving, pour the rose' wine into 2 ice cube trays and freeze. Cut enough watermelon into cubes to make 2 cups. Blend watermelon cubes in blender. Strain to remove pulp and reserve ½ cup overnight in refrigerator as fresh juice. Combine the remaining ½ cup watermelon juice in a saucepan with ½ cup sugar, boil to make syrup, and then let cool overnight.

When time to serve, create the Frose': Into a blender add all rose' cubes (wine freezes at 18 to 20 degrees F so these are colder than ice), ½ cup each of fresh watermelon juice and watermelon syrup, and juice of ½ lime. Blend to an icy slurry, spoon into chilled glasses, and garnish with watermelon wedge, and serve with cocktail spoons.



### **#5 La Paloma Spritz**

Ingredients: 1.5 oz. **Blanco Tequila** (from freezer), 1 oz. **Aperix Aperitivo**, ½ oz. Agave syrup, ½ oz. lime juice. 1.5 oz. grapefruit soda, Prosecco to top off (both chilled as above), and 1 lime slice.

Combine first 4 ingredients with ice in cocktail shaker. Shake, strain into a chilled wine glass. Add grapefruit soda, top off with Prosecco, float lime slice on top. *Wow esto es Bueno!*

Remember to freeze your glasses. Pop your drink glasses in the freezer for about 30 minutes. They will develop a cold, misty appearance, and will cool your drink the minute you pour it in. Even better, the cold glass feels great on your lips.