

Holiday Mulled Wine Jars

Winter Spice

A CLASSIC, COZY MULLED WINE WITH DEEP WINTER SPICES AND A TOUCH OF CITRUS.

- 2 cinnamon sticks
- 1 tsp whole cloves
- 1 orange (sliced)
- 1 tsp dried ginger
- 2 star anise



DIRECTIONS

Place cinnamon sticks, cloves, orange slices, ginger, and star anise into a jar. Add 750ml of red wine (such as Cabernet Sauvignon) and 2 tbsp-1/4 cup of brown sugar or honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hrs. Strain & serve warm

Berry Bliss

A FRUITY AND TANGY MULLED WINE WITH A BERRY INFUSION, PERFECT FOR HOLIDAY GATHERINGS.

- 1/2 cup dried cranberries
- 1/4 cup dried cherries
- 2 cinnamon sticks
- 1 tsp whole cloves
- 1/2 tsp dried orange peel



DIRECTIONS

Combine cranberries, cherries, cinnamon sticks, cloves, and orange peel in a jar. Add 750ml of red wine (such as Merlot) and 2 tbsp-1/4 cup of brown sugar or honey for added sweetness. Simmer on low heat for 25-30 minutes or up to 3 hours. Strain & serve warm..

Cinnamon & Vanilla

A WARM AND COMFORTING MULLED WINE WITH SMOOTH VANILLA AND AROMATIC CINNAMON.

- 2 cinnamon sticks
- 1 vanilla bean (split)
- 1 tsp whole cloves
- 1 dried apple slice
- 1/4 tsp ground nutmeg



DIRECTIONS

Place all ingredients into a jar. Add 750ml of red wine (such as Pinot Noir) and 2 tbsp-1/4 cup of maple syrup or honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain & serve warm.

Spiced Orchard

A RICH, APPLE-FORWARD MULLED WINE WITH A BLEND OF SPICES THAT EVOKE AUTUMN WARMTH.

- 2 dried apple slices
- 2 cinnamon sticks
- 1 tsp whole cloves
- 1 tsp dried ginger
- 2 star anise



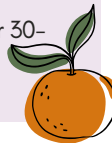
DIRECTIONS

Combine dried apples, cinnamon sticks, cloves, ginger, and star anise in a jar. Add 750ml of red wine (such as Zinfandel) and 2 tbsp-1/4 cup of honey or brown sugar for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain & serve warm.

Citrus & Herb

A REFRESHING AND HERBACEOUS MULLED WINE WITH CITRUS AND ROSEMARY FOR AN HERBAL TWIST.

- 2 dried orange slices
- 2 sprigs fresh rosemary
- 2 cinnamon sticks
- 1 tsp whole cloves
- 1 tbsp dried lavender



DIRECTIONS

Place all ingredients into a jar. Add 750ml of red wine (such as Syrah) and 2 tbsp-1/4 cup of honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain & serve warm.

Spiced Pomegranate

A RICH, TART POMEGRANATE-INFUSED MULLED WINE WITH WARMING SPICES AND A TOUCH OF SWEETNESS.

- 1/2 cup dried pomegranate seeds
- 2 cinnamon sticks
- 1 tsp whole cloves
- 2 dried lemon slices
- 1/2 tsp allspice



DIRECTIONS

Combine pomegranate seeds, cinnamon sticks, cloves, lemon slices, and allspice in a jar. Add 750ml of red wine (such as Merlot) and 2 tbsp-1/4 cup of brown sugar or honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain & serve warm.

Almond & Cherry

A DELIGHTFUL COMBINATION OF CHERRIES AND ALMOND ESSENCE WITH A SPICED RED WINE BASE.

- 1/2 cup dried cherries
- 2 cinnamon sticks
- 1 tsp whole cloves
- 1/4 tsp almond extract
- 1 dried orange slice



DIRECTIONS

Place dried cherries, cinnamon sticks, cloves, almond extract, and orange slice into a jar. Add 750ml of red wine (such as Shiraz) and 2 tbsp-1/4 cup of honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain & serve warm.

Ginger Citrus

A ZESTY AND SPICY MULLED WINE WITH FRESH GINGER AND BRIGHT CITRUS FLAVORS.

- 1/4 cup dried ginger slices
- 1 orange (sliced)
- 2 cinnamon sticks
- 1 tsp whole cloves
- 2 star anise



DIRECTIONS

Place ginger slices, orange slices, cinnamon sticks, cloves, and star anise into a jar. Add 750ml of red wine (such as Cabernet Sauvignon) and 2 tbsp-1/4 cup of maple syrup for added sweetness. Simmer on low heat for 25-30 minutes or up to 3 hours. Strain & serve warm.



Winterberry Spice

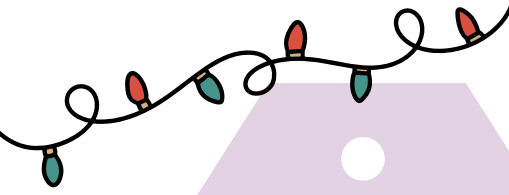
A BERRY-FORWARD MULLED WINE WITH A MEDLEY OF SEASONAL SPICES FOR A BOLD, FRUITY FLAVOR.

- 1/2 cup dried blueberries
- 1/2 cup dried raspberries
- 2 cinnamon sticks
- 1 tsp whole cloves
- 2 dried orange slices

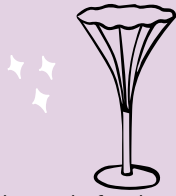


DIRECTIONS

Combine dried berries, cinnamon sticks, cloves, and orange slices in a jar. Add 750ml of red wine (such as Pinot Noir) and 2 tbsp-1/4 cup of honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain & serve warm.



winter citrus



Add 750ml of red wine (such as Cabernet Sauvignon) and 2 tbsp-1/4 cup of brown sugar or honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hrs. Strain and serve warm.

berry bliss



Add 750ml of red wine (such as Merlot) and 2 tbsp-1/4 cup of brown sugar or honey for added sweetness. Simmer on low heat for 25-30 minutes or up to 3 hours. Strain and serve warm.

cinnamon vanilla



Add 750ml of red wine (such as Pinot Noir) and 2 tbsp-1/4 cup of maple syrup or honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain and serve warm.

spiced orchard



Add 750ml of red wine (such as Zinfandel) and 2 tbsp-1/4 cup of honey or brown sugar for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain and serve warm.

citrus & herb



Add 750ml of red wine (such as Syrah) and 2 tbsp-1/4 cup of honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain and serve warm.

spiced pomegranate



Add 750ml of red wine (such as Merlot) and 2 tbsp-1/4 cup of brown sugar or honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain and serve warm.

winter citrus



Add 750ml of red wine (such as Shiraz) and 2 tbsp-1/4 cup of honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain and serve warm.

berry bliss



Add 750ml of red wine (such as Cabernet Sauvignon) and 2 tbsp-1/4 cup of maple syrup for added sweetness. Simmer on low heat for 25-30 minutes or up to 3 hours. Strain and serve warm.

cinnamon vanilla



Add 750ml of red wine (such as Pinot Noir) and 2 tbsp-1/4 cup of honey for added sweetness. Simmer on low heat for 30-40 minutes or up to 3 hours. Strain and serve warm.