

Cherry Fizz Cocktail



Ingredients:

5 oz Domaine Carneros Estate Brut Cuvée
.5 oz Luxardo
.25 oz Raspberry Gum Syrup (Small Hands Foods makes a wonderful one!)
.5 oz fresh lemon juice
1 dash Fee Brothers Whiskey Barrel-Aged bitters
Zest of orange

Directions:

Chill all ingredients prior to mixing. When chilled, combine the Luxardo, Raspberry Gum and lemon juice in cocktail glass. Add the Brut and finish with a dash of the bitters. Stir very gently to mix ingredients (without breaking the bubbles). For garnish, using a paring knife or citrus peeler, cut a long, thin piece of orange rind. Twist over the drink to release oils, run the peel around the rim of the glass, form into a curl and set on the edge of the cocktail.

Cheers!



DOMAINE CARNEROS.

By
TAITTINGER