

the namaste way

INGREDIENTS:

- 12 oz ANEW Riesling
- 2 oz Monin Lemongrass Syrup
- 8-10 Cucumber Slices
- Handful of Mint Leaves
- 1 oz Lemon Juice

METHOD:

Lightly muddle cucumbers then build all ingredients together with ice in a wine carafe and stir well. Serve over new ice.



ANEW

www.anewwine.com

Recipe developed by Nick Babcock, Mixologist

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green orchid

INGREDIENTS:

- 10 oz ANEW Riesling
- 2 oz SOHO Lychee Liqueur
- 4 oz Pineapple Juice
- 1 oz Lime Juice
- Large Pinch of Fresh Cilantro

METHOD:

Build all ingredients together with ice in a wine carafe and stir well. Serve over new ice.



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beachfront blush

INGREDIENTS:

14 oz ANEW Riesling

7 Ripe Strawberries

4 Large Basil Leaves

3 oz Sprite

METHOD:

Muddle strawberries then add basil. Build all ingredients together with ice in a wine carafe and stir well. Serve over new ice.



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Recipe developed by Nick Babcock, Mixologist

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anew paloma

INGREDIENTS:

- 3 oz ANEW Riesling
- 1 oz Silver Tequila
- 1 oz Grapefruit Juice
- Squeeze of Lime Wedge

METHOD:

Gently shake all ingredients together with ice and serve on new ice in a tall glass.



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vie libre

INGREDIENTS:

12 oz ANEW Riesling

2 oz St. Germain Elderflower Liqueur

6 Lemon Wheels

10-15 Mint Leaves

2 oz San Pellegrino

METHOD:

Slap mint leaves to release oils. Build all ingredients together with ice in a wine carafe and stir well. Serve over new ice.



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washington cooler

INGREDIENTS:

1 1/2 oz Mint Infused [ANEW](#)

Riesling (infuse chilled wine with fresh mint leaves for one hour prior to serving)

1/2 oz Cucumber Juice

1 oz Watermelon Juice

2 dashes Lemon Bitters

METHOD:

Combine all ingredients in shaker. Shake and strain into cocktail glass and garnish with lemon twist.

ANEW

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Recipe developed by Lonni Coward, Mixologist

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to start anew

INGREDIENTS:

- 3 oz ANEW Riesling
- 1 oz White Peach Juice
- 1/4 oz Ginger Puree or
Ginger Liqueur
- 1/4 oz White Grape Juice
- 1/4 oz Lemon Juice
- 1/4 oz Triple Sec
- 2 dashes Grapefruit Bitters

METHOD:

Layer all ingredients in a large wine glass and serve over ice. Garnish with a sliced peach.



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Recipe developed by Lonni Coward, Mixologist

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anew cocoroska

INGREDIENTS:

2 oz ANEW Riesling

1 oz Coconut Infused
Demerara Syrup
*(infuse syrup with coconut for
one hour prior to serving)*

1/2 Lime, cut into quarters
(or 1 oz fresh lime juice)

METHOD:

Muddle lime quarters gently, adding in the Anew Riesling and Demerara syrup. Shake and strain into low ball glass over ice. Garnish with lime.



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www.anewwine.com

Recipe developed by Lonn Coward, Mixologist

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a pick me up

INGREDIENTS:

2 oz ANEW Riesling

1 oz Fresh Strawberry Juice

1/2 oz Lemon Juice

1/4 oz Basil Infused Simple

*Syrup (infuse simple syrup
with fresh basil for one hour
prior to serving)*

Mixed Berries, diced

METHOD:

Combine all ingredients in shaker. Shake and strain into low ball glass over ice. Garnish with sprinkle of diced berries and a basil leaf.



ANEW

www.anewwine.com

Recipe developed by Lonni Coward, Mixologist

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