

GRAPE TALK

A wine cocktail is more than just sangria



BY DEBBIE TOLLEFSON

Holiday entertaining is in full swing, and I am ready with lots of great Applegate Valley wines, both white and red. This year I thought I would mix things up a bit and experiment with creating some wine cocktails. I started my research by reaching out to some of my wine-maker friends to see if they had any recipes for wine cocktails using their wines. I know this is risky because wine makers spend every waking hour trying to make their wines the best they can be, and mucking about with that finely tuned profile could be considered a major insult. Thankfully, Bill Steele of Cowhorn Vineyard answered that although he “doesn’t really make cocktails with wine,” his resident chef and tasting-room ambassador, Dawn Strickmeyer, makes a great cocktail with Cowhorn viognier. Thanks, Dawn, for this great recipe!



Wine cocktail made with Cowhorn viognier and Hopka. (Photo: Debbie Tollefson.)

- 4 oz. Cowhorn viognier
 - 1 oz. Hopka (hops-flavored liqueur)
 - 2 oz. LaCroix plain sparkling water
- Serve over ice.
- One of my favorite uses of wine is to create a great sparkling wine cocktail. Here

is one I created using Red Lily’s Cava (Aria Brut).

- 16 oz. Red Lily Cava (or brut champagne or prosecco)
- 2 oz. fresh lime or lemon juice
- 2 oz. simple syrup (equal parts sugar and water heated until dissolved)
- Fresh ginger (cotton-ball sized) peeled, chopped, and muddled in a cocktail shaker
- Splash of limoncello liqueur
- Club soda to fill glass
- Garnish with mint.

Traditionally I have altered red or rosé wine when creating sangria. Here is a holiday sangria recipe using cranberries that I particularly like. Using Herb Quady’s



Use Quady North Rosé in a holiday sangria recipe using cranberries. (Photo: Quady North.)

great rosé and Red Lily’s Night School port, it is one of the best and most unique sangrias I have ever made.

- 1 cup water, 1 cup sugar
 - 1 cinnamon stick
 - 1 star anise
 - 5 cloves
 - 2 cups fresh cranberries
 - 2 apples peeled, cored, and diced
- Heat water, sugar, cinnamon stick, star anise, and cloves until sugar is dissolved. Cool, then add cranberries and apples and refrigerate overnight. Strain the fruit and set aside the spiced water. To the fruit, add the bottle of Quady North Rosé and 1/3 cup Red Lily Night School port. Add 1/3 cup spiced water and chill. Serve over ice

with mint garnish. (Make another batch with the remaining spiced water or freeze for later use.)



Debbie Tollefson

I also found a quick red wine cocktail that is very refreshing and easy to make.

- ¾ cup any Applegate Valley red wine
 - ¼ cup lemon-lime soda
- Ice and garnish with a lemon or lime wedge.

Here is a recipe using pinot noir and tequila.

- 1½ oz. good tequila
- 1½ oz. pinot noir (Schmidt 2012 pinot noir is a good choice.)
- ½ oz. lime juice
- ½ oz. agave syrup
- 2 ozs. blood orange soda (I love Trader Joe’s blood orange.)

Garnish with a lime wedge.

With any cocktail, either created from a recipe or invented on your own, I think you need to use the same rule that I apply whenever I use wine in cooking: If I don’t think the wine is good enough to drink, it probably isn’t good enough to cook with or to use in my wine cocktails.

I hope these recipes show you the versatility of wine cocktails. Include some in your holiday entertaining using our great Applegate Valley wines.

Happy holidays and a happy, healthy, and peaceful 2018. For everyone’s safety, be sure *not* to drink and drive!

Debbie Tollefson
debbie.avreality@gmail.com

HAPPY NEW YEAR!

Burn reminder



Before burning outdoors any time of year, check with your fire district to make sure that day is an official burn day and not a **NO** burn day.

Jackson County • 541-776-7007
Josephine County • 541-476-9663 (Press 3)

Advertiser list available online

Be sure to visit applegater.org for a complete list of advertisers.

...

Please support our advertisers! They help make this paper possible.

— NOTICE —

The Community Calendar, usually found on page 4, has been temporarily relocated to our website at applegater.org.

VOICES of the



APPLEGATE

Winter Concerts

Where could you find autumn, Christmas, and jazz combined? At the winter concerts of Voices of the Applegate, of course!

Hope Harrison, our energetic and exciting director, has put together an amazing collection of both the stirring and the soothing. From “I’ll Be Seeing You” to “Autumn” to the fanciful “Dance of the Sugar Plum Fairy,” the concert should be a showstopper. In addition to some very listenable, familiar Christmas pieces, we harmonize in a soul-moving rendition of “America the Beautiful.” Audience participation is always included, with a sing-along.

Concert venues are Jacksonville Presbyterian Church, 6th and California Streets, at 7:30 pm on Friday, December 1, and Applegate River Lodge, 15100 Highway 238, at 3:00 pm on Sunday, December 3.

There is never an admission charge, but donations are welcome and appreciated.

For more information, call Joan Peterson at 541-846-6988.

A Great Fit for the Perfect Smile! ...
Serving Jacksonville for over a decade with 30 years of experience in the Valley

Our Services include:

- Full Dentures
- Partial Dentures
- Immediate Dentures
- Repairs • Relines
- Implant Dentures
- Great Service
- Custom Support

Valley Denture Care
Diana Helvey L.D.

535 N. Fifth Street
Jacksonville, OR 97530
valleydenturecare@gmail.com
541-899-9516

APPLEGATE PARTNERSHIP & WATERSHED COUNCIL

@applegateoffense

Contact us today we may be able to offer technical assistance and project development for upland fuels reduction, irrigation efficiency, riparian restoration, and stream habitat improvement projects in the Applegate Watershed.

Check out our Summer 2017 Projects Photos and Lecture Series Flyers on our Facebook page, Instagram or our website.

www.apwc.info

Jakob Shockey, Riparian Program Manager
riparianprogram@apwc.info
541-890-9989

Janelle Dunlevy, APWC Coordinator
coordinator@apwc.info
541-899-9982

“promoting ecological, economic and community well-being in the Applegate watershed through on-the-ground projects and strategic collaborations.”