



LUSH  FRESH  MODERN

CRANBERRY



UPC: 08254100070



AWARDS

Jefferson Cup, Double Gold, 2017 Jefferson Cup Invitational, Kansas City, MO
Gold, 2015 Great Lakes Great Wine, Farmington Hills, MI

WINE AROMA

Ripe cranberries erupt as you swirl this fruit celebration. Like a brisk walk through the crisp fall leaves, you will want to linger with Cranberry Jubilee.

WINE PROFILE

Summer meets fall in a glass of Cranberry Jubilee. This semi-sweet wine artfully balances the crisp tartness of cranberries with just the right amount of sweetness. This light, refreshing wine makes for a sensational late summer sipper or accompaniment to festive fall food. The bright fruit notes develop best when chilled.

PAIRING

Enhance any festive occasion by serving alongside oven roasted turkey and herb chicken. Delight guests by pairing with a creamy feta dip or luscious cheesecake bites.

COCKTAIL IDEAS

Want to jazz up your Jubilee? We've created some fun cocktail ideas!



Spiced Cran-gria

Add 3 parts Cranberry Jubilee to 1 part Cointreau, 1 part spiced simple syrup, diced apples, and fresh cranberries. Refrigerate for 4 hours and serve over ice.



Cranberry Smash

Add 3 parts Cranberry Jubilee to 1 part bourbon, and a squeeze of lime. Serve over muddled mint leaves, raspberries, and crushed ice.

POINT OF SALE



Multi-Color
Box
Design

Bottle Neckers
with Cocktail
Recipes

