



Blueberry Cabernet Julep

Cabernet Sauvignon

Encompassing a medium-bodied finish with rich, deep color and hint of oak, this wine lends a robust taste to this fruity cocktail for a balanced finish on the palate.



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INGREDIENTS

1 Bottle of
San Sebastian
Cabernet Sauvignon

3 Mint Leaves

1 Lemon

1 cup Blueberries

1/4 cup water

1/8 cup sugar



PREPARATION STEPS

- 1. Make** a Blueberry Lemon Compote. Combine Blueberries, Water, Sugar, and juice from 1/2 a Lemon in a small saucepan. Cook over medium heat for about 10 minutes, stirring frequently. Blueberries will open and then use the bottom of your spoon to crush the blueberries, all this will create a syrup. Let cool.
- 2. Muddle** together 3 Mint leaves and zest of half a Lemon in a Goblet or tall Glass (use a zester or peeler).
- 3. Add** 4 oz of Cabernet and 1 oz of the Blueberry Lemon Compote (over ice if you prefer).
- 4. Garnish** with Blueberries and Lemon rind for a beautiful Blueberry Cabernet Julep!