

Wood Family Vineyards

The Pink Pearl Mimosa (because brunch is the best!)

Ingredients:

Syrup:

- 1/4 cup sugar
- 1/4 cup water

Cocktail:

- 1 bottle Wood Family Vineyards 'Pink Pearl' Rose of Grenache
- 1/2 bottle prosecco
- 8 rosemary sprigs, to garnish

Instructions:

1. In a small saucepan bring the sugar and water to a boil, simmer for 5 minutes until dissolved.
2. Cool and mix in the rosé, then freeze in a loaf pan, breaking up occasionally until frozen solid.
3. Process in batches in a food processor until smooth, then freeze again until firm.
4. Scoop into coupe glasses and top off with prosecco.
5. Garnish with rosemary and serve.