

THE PERFECT PAIRING FOR ANY HOLIDAY CELEBRATION!

# RED CARRIAGE

CRANBERRY INFUSED RED WINE  
SEMI-SWEET & LIGHT-BODIED

*Excellent on its own served chilled, or spice up any holiday celebration with this easy recipe:*

## HOLIDAY CRANBERRY MULLED WINE

### INGREDIENTS:

2 Cinnamon Sticks | Brown Sugar  
1 Orange (for garnish) | 1 Bottle Red Carriage

### DIRECTIONS:

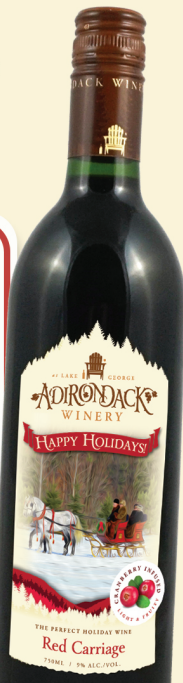
In a crockpot, combine 1 bottle of Red Carriage with 2 cinnamon sticks and 1/4 cup brown sugar (to taste). Warm for 2-4 hours, filling your home with its amazing spicy aroma!

Pour in a mug to enjoy, or make it extra special by serving it with brown sugar on the rim, garnished with orange slices!



*Find Tutorial Videos and More Wine Cocktail Recipes on our Website!*

Adirondack Winery, LLC | Queensbury, NY | (518) 668-WINE | [www.AdkWinery.com](http://www.AdkWinery.com)



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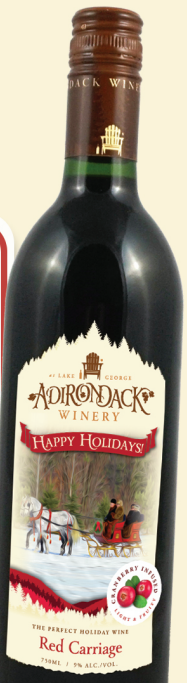
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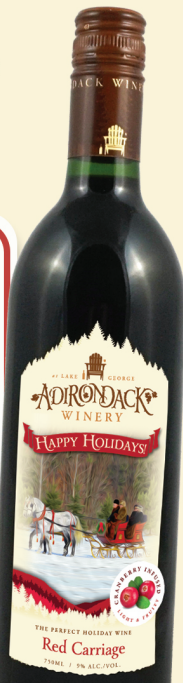
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