

# Sterling Vineyards

## Malvasia Bianca

### Cocktails

**MJ's Malvasia Mimosa** – Equal parts chilled Malvasia Bianca and fresh-squeezed orange juice, served in a champagne flute, garnished with a round of orange.

**Bellini Bianca** – Combine 1 ounce Malvasia Bianca, 4 oz. peach nectar and 4 oz. soda water. Pour over ice in a tall glass.

**Greek Greyhound** – Equal parts grapefruit juice and Malvasia, over ice.

**Malvasia Collins** – Stir together in a tall glass over ice: 5 oz. Malvasia Bianca, 1 ounce lemon juice, 1 teaspoon superfine sugar. Garnish with a maraschino cherry and slice of orange.

**Mojito Malvasia** – Muddle 4 or 5 mint leaves with 1 teaspoon confectioner's sugar and the juice of one lime in a tall glass. Add 5 oz. Malvasia Bianca, stir. Fill with ice and garnish with a mint sprig.

**MBMB (Malvasia Bianca Malibu Barbie)** – Mix and pour over ice: 1 Tablespoon coconut milk, 4 oz. pineapple juice and 4 oz. Malvasia Bianca. Garnish with tropical fruit and a paper parasol.

**Malvasia Sunrise** – Into a tall glass over ice, pour 4 oz. Malvasia Bianca, then 4 oz. orange juice. Tilt the glass carefully and pour about a teaspoon of grenadine syrup down the side of the glass so it settles to the bottom. Garnish with maraschino cherry and orange slice.

**Calistoga Cooler** – One hot summer day in Calistoga, we discovered the perfect summertime pick-me-up: equal parts Malvasia Bianca and sparkling Calistoga water, and voilà: the Calistoga Cooler was born!

**Malvasia Margarita** – Our own Peggy Alexander wowed her guests by blending Malvasia Bianca with frozen limeade and ice – creating the Malvasia Margarita.



STERLING VINEYARDS.