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Top 10 Best List of Wine Cocktails

by [Lee](#) on June 30, 2010 · [1 comment](#)



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Wine is great, wine is good and wine in a cocktail is always fabulous! We have scoured and sourced to bring you the **top 10 best wine cocktails** for your enjoyment. These recipes have been tried and tested and proven to be real winners, so mix up a wine cocktail and cheers!



1. [Yellow Tail](#) shared with us their Wine(tale), a **Shiratini**.

1.5 oz. [yellow tail] Shiraz
1 oz. blueberry-flavored vodka
0.5 oz. orange liqueur
0.5 oz. açai syrup (or 0.5 oz. of pomegranate juice)
0.5 lime, pressed

In a mixing glass add all ingredients and shake with ice. Strain into a martini glass and garnish with a lime wheel.

2. From [Felicia's Atomic Lounge](#) in Ithaca, mixologist Leah Houghtailing specializes in locavore cocktails using ingredients from the local farmers market. She mixes up a **Sage Riesling Cocktail** that is delish!



4 ounces Riesling

8 small fresh sage leaves
 ½ ounce simple syrup (more or less depending on the sweetness of the Riesling)
 ½ slice of lemon
 Johnny jump up or other edible flower

Rip up the sage and muddle it with simple syrup and lemon. Add Riesling and shake with ice. Strain into a martini glass (there will be some little bits of sage remaining in the cocktail). Garnish with a flower.

3. Leading New York City mixologist, Ben Scorah mixes his wine with some interesting ingredients, such



as absinthe and cachaca to come up with the **Brazilian Fruit Twist**.

Fresh seasoned fruit (recommended: strawberry, lime, orange, kiwi, and passionfruit)
 ¼ oz. Lucid Absinthe
 1 ¼ oz. Cachaca
 ½ oz. Spanish Brandy
 ½ oz. Orange Liqueur
 1 oz. Red Wine

In a cocktail shaker, thoroughly muddle the fruit with Lucid, cachaca, brandy, and orange liqueur. Pour into wine glass. Float red wine on top of cocktail. Stir and enjoy.

4. Dylan Regan and Natalie Dulaney at [Jimmy's American Restaurant & Bar](#) in Aspen launched **The Mango Negro** the weekend of the FOOD&WINE Classic in Aspen for Freixenet.

Handful (5-6 cubes) of fresh mango
 Handful of fresh basil
 1 1/2 oz Leblon Cachaça
 1/2 oz cane sugar
 1/2 oz fresh lime juice
 3 oz Freixenet Cordon Negro Brut Cava

In a shaker, muddle together the mango and basil, reserving one leaf. Add cachaça, cane sugar and lime

juice. Cover and shake. Double strain into a Collins glass. Add Freixenet Cordon Negro, gently stir with a spoon and fill with ice. Garnish with a “slapped” basil leaf (place the leaf in the palm of your hand and slap to release its fragrant oils).

5. James Beard Honored Mixologist [Kim Hassarud](#) and author of 101 Margaritas, 101 Martinis, 101 Sangrias, 101 Champagne Cocktails, 101 Blended Drinks, 101 Mojitos & Other Muddled Drinks has the following recipe for her wine cocktail, **The Sommelier Martini**.



1 oz Chopin vodka
 1 oz malbec wine
 0.5 oz simple syrup
 0.75 oz orange juice
 Lemon squeeze
 Orange twist

Combine ALL the ingredients in a cocktail shaker with ice. Shake vigorously. Strain into a chilled martini glass. Garnish with orange twist.

6. The **TwitterBird**, a wine cocktail originally created by [Naples Tomato](#) of Naples, Fla., in honor of the social network Twitter. It was first served at a Tweetup (meeting) of local Twitter fans held at the restaurant in June 2009. It's now on the regular menu of hand-muddled cocktails, one of the restaurant's specialties.



6 Cups full-body Chardonnay
 2 Cups simple syrup
 1 Cup Fresh Orange Juice
 1 Cup Pineapple Juice
 3 oz Coconut Rum
 3 oz Mango Vodka

1 oz Brandy
3 cups chopped seasonal fruit (Pineapple, Mango, Orange, Lemon, Lime)

Refrigerate for 12 to 24 hrs. Serve over ice and garnish with Pineapple wedge.
Serves 10-12.

7. When asked why **The Fox in the Hen House** should be on the top 10 list of wine cocktails, Sean Q. Meyer, Estate Sommelier for [Destination Cellars](#), the first and only luxury destination wine club, said:

“I think this is a top 10 cocktail for a few reasons. Once you get through the prep of cooking the syrup, the execution is exceedingly easy. No muddling or layering or fussing. Second, the interplay of the flavors is truly unique. There is a beautiful balance of heat and sweet in this cocktail which has a cooling effect in the summer heat. Finally, the Champagne might be the most important part of the cocktail. Through its lively acidity and fine bubbles, it really brings the cocktail to life making it a perfect summer refreshment. It is a cocktail which really plays to the strengths of fine sparkling wine. I invented the cocktail for a summer garden party that was very shellfish heavy. We were looking for something which would be refreshing and exciting, yet subtle enough not to overwhelm the seafood.”



2 oz Vodka
Juice from half a lemon
1 oz. Secret Simple Syrup (recipe below)
1 oz. of Champagne

Put the vodka, lemon juice and syrup into a martini shaker filled with ice. Shake and strain the mixture into a cocktail glass. Add the Champagne to the cocktail glass.
Garnish with a lemon twist

SECRET SIMPLE SYRUP

1 c. Sugar

1 c. Water
 1 Pint Strawberries – Washed, Hulled and Sliced
 1 Medium Sized Ginger Root – Peeled and Sliced
 2 Stalks of Lemon Grass – Chopped
 1 Tsp. Chili Powder (or crumble some Italian chilis)
 Juice of Half a Lemon

Cook the sugar and water together until the sugar dissolves. Add the other ingredients and simmer on low for 10-20 minutes. Finish the syrup with the juice of half a lemon. Strain into a condiment bottle for use later.

8. **La Rive Gauche** is a great cocktail recipe from holistic health expert and restaurateur/owner of [Karyn's](#)



[On Green.](#)

1 oz. Genever Gin
 1 oz. Sutton Cellars Brown Label Vermouth
 1/2 oz. St. Germain
 1/2 oz. Domain de Canton
 2 dashes Grapefruit Bitters

Roll with Ice and serve up
 Top with 2.5 ounces of champagne

9. The **Miranda Cocktail** made with JAQK Merlot and Bluecoat Gin was created for the release of Sex and the City 2 but was so popular [The Empire Lobby Bar](#) has decided to keep it around for the summer. The Miranda has a gin base, using Bluecoat with a beautiful lemon puree and simple syrup for sweet and sour element. It also has a wine aspect via both Lillet Blanc and your favorite merlot, and the floating of the merlot as the finishing touch as it adds both taste and visual depth to the drink.



2 oz Bluecoat Gin
 1 oz Lemon Puree
 1/2 oz Simple Syrup
 1 oz Lillet Blanc
 2 oz JAQK Merlot

In a mixing glass, combine all ingredients other than wine. Shake and strain into a highball filled with ice. Float the wine on top so the drink is layered.

10. The wine cocktail the **Woodford Ruby** is served at the [Strip House](#) in Houston, Texas. The sweet, smokey and woody flavor of this bourbon compliment the perfect char of a Strip House steak.

In a shaker with ice add:
 3 ounces Woodford Reserve Bourbon
 6 ounces red wine such as Merlot
 2 ounces simple syrup
 2 teaspoons lemon juice

Shake and strain into chilled martini glasses. Garnish with a lemon twists.
 Serves 2

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