

Skinny Chateau Diana Pinot Grigio Mojito

- 2 limes (sliced and juiced)
- 1 cup mint leaves (chopped)
- 1 cup lemon-flavored sparkling water
- 1 bottle Chateau Diana 6% Pinot Grigio
- 4 drops liquid stevia (optional)



Chateau Diana White Zinfandel Brownies

- 1/2 cup butter
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/3 cup of Chateau Diana 6% White Zinfandel

Preheat oven to 350 degrees F. Grease and flour an 8 inch square pan. In a large saucepan, melt butter. Remove from heat and stir in sugar, eggs, vanilla and Chateau Diana 6% White Zinfandel. Beat in cocoa, flour, salt and baking powder. Spread batter into prepared pan. Bake in preheated oven for 25 to 30 minutes. Yum!



Chateau Diana 6% Wine Mixology

Chateau Diana Lemon Lime Wine Spritzer

- 1 part Chateau Diana 6% Chardonnay
- 1/2 part Soda Water
- Fresh Lemon and Lime Twist
- Lemon Juice
- Combine wine and club soda in a glass.
- Add a squeeze of lemon juice. Garnish with lemon twist.



Chateau Diana Strawberry & Lime Sparkling Moscato Slushie

- 4 cups strawberries (frozen)
- 2 cups Chateau Diana 6% Sparkling Moscato
- 2 cups ice
- 1/2 cup lime juice
- 2 ounces simple syrup
- 1 lime zested



Chateau Diana Merlot Punch

- 5 oz. Chateau Diana 6% Merlot
- 1/2 oz. Grenadine
- 1 oz. Orange Juice
- Strawberry Bits
- Strawberry for Garnish
- Add Ice



Classic SANGRIA



1/2 Apple

+



1/2 Orange

+



3/4 cup OJ

+



3 tbsp Sugar

=



Chateau Diana Sangria

Chateau Diana 6% Cabernet Sauvignon Mulled Wine



Nutmeg



Allspice



Cloves



Cardamom



Ginger



Star anise



Cinnamon



Sugar



Directions for slow cooker and stove-top mulled wine: Red wine is simmered low and slow with aromatic spices and a combination of orange and cranberry juices for a delicious, warming adult beverage.