

# Spring Sangria

*St. Kathryn Cellars*

## Ingredients:

- 1 bottle of Apple Blossom Wine
- 1 sliced Kiwi
- 2 Green apples cut into wedges
- Pomegranate seeds and rosemary to garnish
- Splash of lime juice
- 2 cups club soda or citrus seltzer



## Directions:

Combine all fruit, lime juice and soda or seltzer into a serving pitcher or glass bowl. Let the mixture sit for four hours in your refrigerator, and then enjoy!

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