

A close-up photograph of a glass filled with a vibrant red grape cocktail. The glass is decorated with a white floral pattern. A lime wedge and a whole grape are perched on the rim of the glass. In the background, another similar glass is partially visible.

# Crafting Cocktails *with grapes*

A COLLECTION OF RECIPES FEATURING  
GRAPES FROM CALIFORNIA IN COCKTAILS





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**Anytime is a great time to go with grapes from California, especially cocktail hour. Bursting with fresh flavor – and juice – and pairing well with a variety of cocktail garnishes, grapes are an exceptional addition to glasses spiked with vodka, gin, tequila, or rum. Crafting Cocktails with Grapes is a collection of recipes featuring grapes in cocktails, adding a fresh twist on old favorites and introducing some new creations that are sure to become a go-to choice for any occasion.**



# Recipes



**4 California Grape Cocktail**

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# CALIFORNIA GRAPE

*cocktail*





## ingredients

- 2 cups green seedless California grapes
- 3 tablespoons fresh lemon juice (juice of 1 lemon)
- 2-4 ounces vodka
- 2 ounces Champagne or sparkling California wine
- 1/4 cup sugar (optional)



makes 2 cocktails

## directions

Blend all but one grape with the lemon juice. Strain through a fine-mesh sieve. Measure 2 parts juice to 1 part vodka into a small pitcher or measuring cup.

Divide the juice and vodka mixture evenly between the glasses and top off with a splash of Champagne. Serve immediately.

Optional sugar-rimmed glass: Spread the sugar onto a small plate. Slice the reserved grape in half and use it to moisten the rims of 2 martini glasses. Dip the rims in the sugar and shake off any excess.

Fill the glasses with drink mixture and enjoy.

Nutritional analysis per serving: Calories 333; Protein 1 g; Carbohydrate 56 g; Fat < 1 g (.02% Calories from Fat); Cholesterol 0 mg; Sodium 6 mg; Potassium 349 mg; Fiber 0 g

# SAN JOAQUIN

*sangria*





## ingredients

- 1 bottle red wine, dry, full bodied
- 2 cups red or black seedless California grapes, picked from stem and rinsed
- 1 orange, cut into 1/4-inch slices with skin
- 1 nectarine or peach, sliced into thin wedges
- 2 tablespoons honey
- 1 cup soda water (optional)
- 4 small clusters California grapes



makes 4 servings

## directions

Combine all ingredients except the soda water and grape clusters in a pitcher.

Stir well.

Refrigerate for 2-24 hours to allow the flavors to meld.

Add the soda water if desired and serve, with or without the fruit pieces, in glasses garnished with the small clusters of grapes.

Nutritional analysis per serving: Calories 292; Protein 1.94 g; Carbohydrate 43 g; Fat < 1 g (3% Calories from Fat); Cholesterol 0 mg; Sodium 13 mg; Potassium 590 mg; Fiber 2.7 g

# DAIQUIRI





## ingredients

- 1 cup green, red, or black seedless California grapes
- 4 ounces white rum
- 3 ounces lime juice, sweetened
- 3 cups ice



makes 2 cocktails

## directions

Place all ingredients into a blender and puree until blended and slushy (about 2 minutes).

Serve in tall glasses.

Nutritional analysis per serving: Calories 214; Protein .7 g; Carbohydrate 23 g; Fat .5 g (2% Calories from Fat); Cholesterol 0 mg; Sodium 3 mg; Potassium 199 mg; Fiber < 1 g

# GRAPE ROSEMARY

*martini*





## ingredients

### COCKTAIL

- 2 ounces vodka
- 1 small sprig rosemary, plus additional for garnish
- 1 ounce freshly made green California grape juice\*
- Ice
- Green California grapes for garnish



makes 1 cocktail

### FRESH GRAPE JUICE

- 1 cup seedless green California grapes

## directions

Combine the vodka, rosemary, fresh grape juice, and ice in a cocktail shaker and shake hard. Strain into a martini glass.

Thread 1 grape on a rosemary sprig and place in the glass.

Serve.

\*To make fresh grape juice, purée the cup of seedless green California grapes in a food processor or blender and strain through a fine sieve. It will make about 1/3 cup.

Nutritional analysis per serving: Calories 160; Protein .3 g; Carbohydrate 8 g; Fat .2 g (1% Calories from Fat); Cholesterol 0 mg; Sodium 3 mg; Fiber < 1 g

# GRAPE MOJITO





## ingredients

- 3 lime wedges
- 12 mint leaves
- 6 large red California grapes, halved, plus more for garnish
- 2 teaspoons sugar
- 2 ounces white rum
- Ice
- Club soda



makes 1 cocktail

## directions

In a cocktail glass, muddle together two of the lime wedges, mint leaves, grape halves, sugar, and rum until the sugar dissolves.

Fill the glass with ice and top off with club soda.

Top with the reserved lime wedge and more grapes.

Nutritional analysis per serving: Calories 200; Protein 0 g; Carbohydrate 18 g; Fat 0 g; Cholesterol 0 mg; Sodium 0 mg; Fiber < 1 g

# **BLACK GRAPE** *margaritas*





## ingredients

- 1 cup black California grapes
- 2 shots (3 ounces) tequila
- 2 shots (3 ounces) sweet and sour mix
- 2 cups ice
- Lime slices and grapes for garnish



makes 2 cocktails

## directions

Place all ingredients into a blender and purée until blended and slushy, about 2 minutes.

Serve in glasses and garnish with a lime slice and grape.

Nutritional analysis per serving: Calories 231; Protein .6 g; Carbohydrate 35 g; Fat .5 g (2% Calories from Fat); Cholesterol 0 mg; Sodium 2.4 mg; Potassium 178 mg; Fiber .9 g

# GRAPE BASIL

*martini*





## ingredients

- 3 basil leaves, torn, plus additional for garnish
- 5 green California grapes, halved, plus additional for garnish
- 2 ounces gin
- .25 ounce Essencia
- 1 ounce lemon juice
- 1 ounce simple syrup
- Ice



makes 1 cocktail

## directions

In a cocktail shaker, muddle the basil and grapes with the gin.

Add the Essencia, lemon juice, and simple syrup and shake gently.

Strain into a rocks glass filled with ice.

Garnish with a basil leaf and float two grapes on the top.

Serve.

Nutritional analysis per serving: Calories 22g; Protein 0 g; Carbohydrate 24 g; Fat 0 g; Cholesterol 0 mg; Sodium 1 mg; Fiber < 1 g

# **GIN, GRAPE, AND CUCUMBER COCKTAIL**

*with grape and mint ice cubes*



**recipe created by Katie Cavuto, M.S., R.D.  
for the California Table Grape Commission**



## ingredients

### ICE CUBES

- 12 green California grapes, halved
- 12 red California grapes, halved
- 12 medium fresh mint leaves

### COCKTAIL

- 2 mint leaves
- 1/4 lime, sliced
- 4 green California grapes
- 1.5 ounces gin
- 4-6 cucumber slices
- 3 ounces tonic water
- 1 cucumber slice for garnish
- 3 grape and mint ice cubes



makes 1 cocktail

## directions

### ICE CUBES

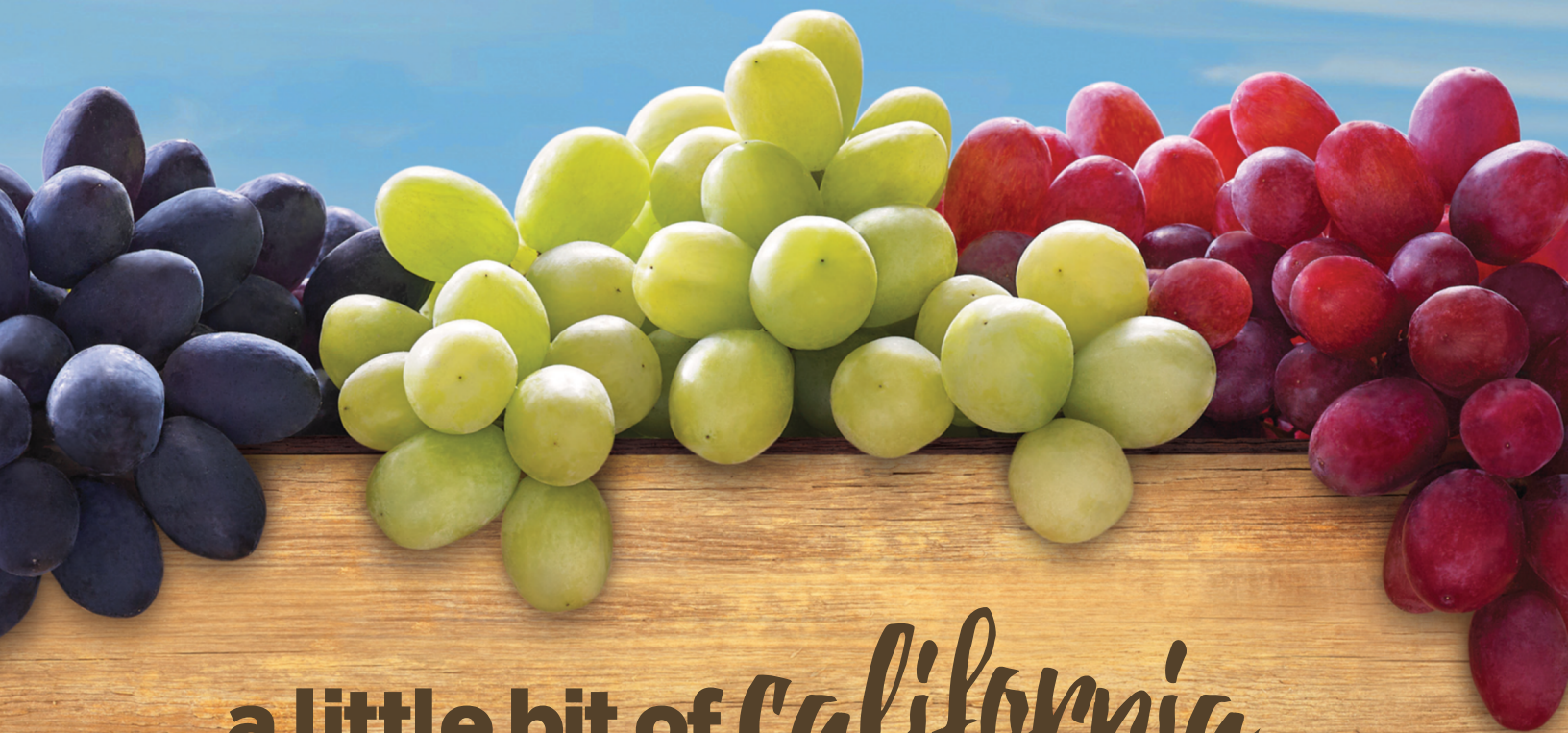
Using a single ice cube tray, line each ice cube well with a mint leaf. Top with two red and two green grape halves. Cover with water and freeze for at least 2 hours.

### COCKTAIL

Add mint, lime and grapes to a shaker and muddle. Add the gin and cucumber slices to the shaker and shake vigorously. Strain the mixture into a rocks glass filled with 3 grape and mint ice cubes and top with the tonic water. Stir, let set for a few minutes for the flavors to enhance, and enjoy.

Nutritional analysis per serving: Calories 150; Protein 0 g; Carbohydrate 14 g; Fat 0 g; Cholesterol 0 mg; Sodium 15 mg; Fiber < 1 g





# a little bit of *California* in every grape

**There's just something about California...something that makes the Golden State so sublime. It's the climate of hot sunny days and crisp cool nights. It's the very earth itself: rich fertile soil nourished by clear mountain waters.**

**More than 99 percent of commercially grown grapes in the United States are produced in California. Among the more than 80 varieties grown, California grapes are available in red, green, and black, are available seeded and seedless, and are grown via traditional and organic methods.**

**The California grape season begins in late spring when the first grapes are harvested from vines in the Coachella Valley, the state's southernmost grape growing region, and moves up to the San Joaquin Valley as the season in Coachella comes to a close. Harvest continues into December with grapes available in stores May through January.**

**California grapes are cultivated, picked, packed, and transported with the greatest care, ensuring that the grapes you enjoy arrive in just-picked condition: plump, juicy, healthy, and full of flavor.**



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