



### Oc-Toe-Pi Martini

- 3 ounces Barefoot Rosé Still Wine
- 1/2 ounce Vanilla Vodka
- 1 ounce Pomegranate Juice
- 2 teaspoons Simple Syrup
- 1 Sour Octopus Gummies

Place octopus candy in the bottom of a cocktail glass. Set aside. Place remaining liquid ingredients into a cocktail shaker with ice. Shake briefly to chill. Strain over the octopus candy.

This cocktail would be perfect for Halloween. Or skip the octopus candy, use 1/2 ounce simple syrup instead of 2 teaspoons, and rename the cocktail for another holiday or time of year. Great way to recycle a recipe.

The flavor is vanilla cake-ish. It is fun with fruit forward flavor profile. Sour gummy candy adds a little punch to the drink.



### Falling for Rosé

- 2-1/2 ounces Barefoot Rosé Still Wine
- 1/2 ounce Applejack
- 3/4 ounce Orange Juice
- 1/2 ounce Lemon Juice
- 1/2 ounce Maple Syrup
- Basil Leaf

Place maple syrup and juices into a glass. Stir until maple syrup is dissolved. Add ice to the glass. Top with wine and applejack. Garnish with a basil leaf.

