

Wine Time

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Wines come in a plethora of varietals, giving patrons every taste their palates desire, from fruity to oaky, dry to sweet. But with a little imagination, the flavors wine has to offer can become even more diverse, as wine serves as a base or as an extra kick in cocktails. The wine-inspired libations below will delight guests as they try a twist on their favorite varietal.



Hot Spiced Sangria

Developed by Stefan Trummer of Clifton, Va.'s Trummer's On Main.

Assorted fresh fruit (including figs, pomegranates, oranges, etc.)

1 cinnamon stick

5-6 cloves

4-5 all spice

1 Starr anise

Nutmeg

3 Tbsp. honey

1 orange peel

1/3 cup red wine (Pinot Noir or Shiraz)

2 ounces rum

2 ounces fresh orange juice

In a sauté pan combine all ingredients. Slowly bring the mixture to a boil, stirring occasionally so all spices absorb and infuse with the wine. Ladle the liquid into a glass and serve.