

elderflower 'elf wine' spritz

makes 1 cocktail

When I first heard about the Hugo Spritz, erstwhile nominee for drink of the summer, I – incorrectly – imagined something like this. While that easy breezy drink is, for me, just a bit too sweet and uncomplicated, it has great bones (and lots of fans!), and this elf wine spritz owes a nod to it. This spritz is a relatively low ABV cocktail that's pleasantly floral and a touch sweet, nicely balanced out thanks to the hints of tart and bitter brought in by lemon juice, vermouth bianco, and a dry white wine.

The simple syrup is written as optional here because most elderflower liqueurs are already quite sweet, and I personally tend to like my cocktails less sweet than most. It won't be overpoweringly sweet with the simple, but if you're wary and like a drier taste, skip it – you can always stir in a little simple syrup at the end if you decide it needs it.

ingredients

- 2 oz light, dry white wine
- 1 oz elderflower liqueur
- 1 oz vermouth bianco (*your standard issue dry vermouth will also do the trick!*)
- 2 barspoons fresh squeezed lemon juice
- 1 barspoon simple syrup (*optional*)
- 1 oz soda water
- ice
- rosemary sprig to garnish

preparation

1. In a wine glass or balloon glass, combine wine, liqueur, vermouth, lemon juice, and simple syrup, and stir.
2. Add ice, top with soda water, and give another gentle stir.
3. Garnish and enjoy!

notes

This is an easy cocktail to batch for a party – mix the lemon juice, simple, vermouth, wine, and elderflower liqueur ahead, then you can just add ice, soda water, and garnish when you're ready to serve.

Depending on the size of your glass, you may want to add an extra oz of wine and/or soda water.