

Ingredients:

1 tsp. fig preserve / or caramelized fig syrup by Liber & Co ¾ oz fresh lemon juice ¾ oz simple syrup 3 oz Sonoma Valley rosé wine 2 oz soda water

Instructions:

Shake the fig preserve (or syrup), lemon juice, and simple syrup. Strain into a glass over ice, then top with your favorite Sonoma Valley rosé and soda water.

Stir gently to combine.

Garnish with fresh rosemary sprig.

Enjoy!

SONOMA VALLEY WINE & 200 YEARS