




Amy LaBelle's New Year's Eve Sparkling Wine Bourbon French 75

 Dec 16, 2022

1 ounce bourbon

Dash of orange bitters

.5 ounces lemon simple syrup

LaBelle Winery Shimmer Sparkling Wine

Directly into a champagne flute, pour bourbon, bitters, and .5 ounces of lemon simple syrup, top with about 3 ounces of sparkling wine and garnish with a lemon twist. Enjoy!

To make lemon simple syrup:

Simmer lemon peel (just the yellow part, not the white pith) 1/2 cup water and 1/2 cup sugar in a saucepan until sugar is dissolved. Do not boil. Let cool. Remove lemon peels and store in a mason jar in fridge for up to two weeks.

