



ROSEMARY & S.I.N.
(Summer in Napa)

Trefethen



ROSEMARY-SMOKED GLASS

sprig of rosemary
your favorite glass

ROSEMARY-INFUSED ICE CUBES

2 sprigs rosemary, washed
4 cup water
ice cube tray

ROSEMARY-INFUSED CRÈME FRAÎCHE WITH STRAWBERRIES & BROWN SUGAR

8 oz crème fraîche
rosemary sprig, washed, stripped, &
finely chopped
1 pint strawberries, washed &
destemmed
brown sugar

PROCEDURE

1. To infuse your glass with the aroma of rosemary, torch the end of your rosemary sprig enough to get it hot and smoking. Once the smoke is visible, capture it by simply placing the glass over the sprig. Swiftly turn the glass over, pour your S.I.N. Rosé in the glass and serve immediately.
2. For the rosemary-infused ice cubes, bring a pot of water with a sprig of rosemary to a boil and allow it to cool before transferring it to your ice cube tray. Add a 1/2 inch snip of rosemary to each cube and fill to the top with your rosemary-infused water. Freeze until firm. Add a few cubes to a glass of sparkling water, your favorite cocktail, or a glass of S.I.N. Rosé to enhance your experience.
3. For the strawberry snack, finely chop a sprig of rosemary and mix it with crème fraîche. To serve, wash the strawberries and leave them whole but destemmed. Fill two small bowls, one with your crème fraîche and the other with brown sugar. Dip your strawberry first in the crème, then brown sugar. Pair with a glass of S.I.N. Rosé, and enjoy!

TREFETHEN WINE PAIRING

S.I.N. Rosé: *Refreshing aromas of strawberries and honeydew melon with hints of cherry and lime. Bright on the palate, the fruity flavors are integrated with a touch of fresh cut herbs, leading to a deliciously complex finish.*