



M A W B Y



F I Z Z C L U B

October, 2014

As you enjoy the wines in this Fizz Club selection, we want to keep you up to date with events here.

Last winter's polar vortex severely reduced our harvest this fall. The vines here on the Leelanau survived, but we had a small harvest from our own vineyards, and those of the growers we work with here. There is no shortage of wines for you to enjoy right now. Three years from now, you may see a change in the age of L.Mawby wines, as we go through the reduced production from this harvest. Our southwest Michigan growers had a little better harvest, and we got nearly normal quantities of really nice grapes from them. That means that M.Lawrence wines are in good supply now and for the future.

From your friends at MAWBY - Be One With the Froth.

We now think about the future, the holidays with friends and family, the wine, food and conversations we will enjoy. We offer these two, simple, elegant sparkling cocktail ideas for holiday [or anytime] entertaining.

Classic Sparkling Cocktail

1 sugar cube
4 to 6 dashes Angostura or other aromatic bitters
Chilled MAWBY sparkling wine
Garnish: lemon twist

Place the sugar cube on the bottom of a flute or white wine glass. Douse the sugar cube with the bitters and fill the glass with MAWBY. Garnish with the lemon twist.

Sorbet Sparkling Cocktail

1 teaspoon sorbet (we like raspberry or passion fruit)
Chilled MAWBY Sparkling

Scoop sorbet into a flute. Fill with chilled MAWBY, stir.