

# Blackberry Sparkler

## INGREDIENTS

1/2 c. blackberries + 8 more for garnish  
1 c. Water  
1 c. sugar  
Chilled Domaine Carneros Estate Brut  
4 ounces gin

## INSTRUCTION

In a small saucepan, bring blackberries, water, and sugar to a boil. Reduce heat and simmer for 5 -10 minutes, until the blackberries are soft and the simple syrup has turned to a bright pink/redish color.

Remove from heat, drain blackberries, and allow to cool. This step can be done well in advance as the syrup will keep for at least a week in the refrigerator.

Begin by adding 1 ounce of gin followed by 1 - 1.5 ounces of homemade blackberry simple syrup to each glass.

Next drop two blackberries in each glass.

Fill the rest of the glass with sparkling wine and enjoy!

