Raspberry Port Sparkler

Sangria is a fabulous make-ahead option that feels like a celebration in a glass! This recipe can easily be doubled (or even tripled) for larger celebrations—it's very pretty in a standing beverage server.

Ingredients

- 1 750-ml bottle medium-bodied California red wine, such as Pinot Noir or Grenache
- 2 cups apple cider
- 1 cup fresh orange juice
- 2 apples, sliced
- 1 orange, sliced
- 3 cinnamon sticks

For Serving

- Maple syrup to sweeten, optional
- 1/4 cup brown sugar
- Orange wedge, apple slices, orange slices and cinnamon sticks for serving

Instructions

Add the wine, cider, juice, apple slices, orange slices and cinnamon sticks to a large pitcher and stir to combine.

Taste and add 2-3 tablespoons of maple syrup to sweeten if desired.

Cover and refrigerate for at least 30 minutes or up to 5 hours.

When ready to serve, add the brown sugar to a small plate. Rim each glass with the orange wedge and dip it in the brown sugar to coat.

Fill glasses with ice and fill with sangria. Top with fresh apple and orange slices and a cinnamon stick for garnish.