

White Wine Peach Sangria

Get your punch on. Sangria, when not an overly sweet tourist drink in its homeland of Spain, is meant to get a crowd drunk fast and cheap. While we understand this concept in theory, we prefer to mix up a batch of something a little more suave. The moscato wine sings with the tart and sweet peaches and the herbaceous tarragon-infused simple syrup. The tourists won't recognize this drink, which is proof you're on the right track.

See Cook's Note on how to keep your sangria ice-cold and full-strength.

Ingredients

tarragon syrup

½ cup sugar

½ cup water

Fresh tarragon sprigs, about 6 stems

sangria

Handful of fresh tarragon sprigs (as much as you want)

1 bottle (750 ml) fruity or dry white wine

1½ cup moscato wine

1 cup peach liqueur, such as Peach Schnapps

1 ripe but firm peach, peeled and sliced

1/2 navel orange, quartered, thinly sliced and seeded

1 lemon, thinly sliced and seeded

Tarragon syrup, to taste

Directions

for the tarragon syrup

Heat the sugar and water in a small saucepan over medium heat, stirring until the sugar is dissolved. Bring just to a boil, then add the tarragon. Reduce heat and simmer for 5 minutes. Move the pan off the heat and let the syrup cool to room temperature. Remove and discard the tarragon, letting the syrup drip back into the pan as you do.

for the sangria

Drop fresh tarragon into a large pitcher. Use the handle of a wooden spoon to muddle the tarragon lightly, bruising it enough to release oils, but not crushing it.

Pour in the wines, liqueur and sliced fruits and stir well. Sweeten the sangria to taste by adding as much of the tarragon syrup as you think it needs. Cover the pitcher and chill for at least 1 hour. Cover and refrigerate any remaining sugar syrup.

Before serving, taste the sangria and use more syrup if desired to adjust the sweetness. Pour the sangria into wine glasses over ice, making sure each gets several pieces of fruit.

Cook's Note

Freeze peach slices on a baking sheet and use a couple of slices in each glass instead of ice cubes. It will keep your drink cold and won't dilute the flavors.

total time: 1 hour 25 minutes

active prep: 10 minutes

serves: 6

difficulty: *easy*