

IT'S A  
WHITE  
OUT!



**JOIN US FOR A WHITE PARTY  
TO CELEBRATE  
THE END OF SUMMER  
AND LABOR DAY!**

Where:

Date:

Time:

**WHITE REQUIRED**

*R.S.V.P. to:*



THANKS FOR  
'SHELL'-EBRATING  
**LABOR DAY**  
WITH US!





ENJOY



- 
- 1 CUP SODA WATER
  - 1 CUP WHITE GRAPES
  - 1 LEMON, THINLY SLICED
  - 1 ORANGE, THINLY SLICED
  - 1 CUP WHITE GRAPE JUICE
  - 1/4 CUP SUPERFINE SUGAR
  - 6 CUPS DRY WHITE WINE  
(SAUVIGNON BLANC OR PINOT GRIGIO)

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## INGREDIENTS

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## PREPARATION

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IN A PITCHER, COMBINE THE WINE AND SUGAR. STIR UNTIL THE SUGAR DISSOLVES. THEN ADD THE REMAINING INGREDIENTS, EXCLUDING THE SODA WATER, AND MIX WELL.

CHILL PITCHER FOR AT LEAST 1 HOUR (AND UP TO 4 HOURS). THE SANGRIA WILL SWEETEN WITH TIME, SO THE LONGER IT SITS, THE BETTER. TO SERVE, TOP OFF GLASSES WITH A SPLASH OF SODA WATER.

