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10 ways to drink in summer

We round up the perfect partners for warm-weather events

Laiola Rosé Sangria

Makes 1 drink

Created for San Francisco's Gay Pride Parade by Joe Hargrave, owner of Laiola in San Francisco.

- 2 ounces apricot brandy
 - 1 ounce hand-squeezed orange juice
 - 4 ounces dry rosé (such as Garnacha-based **Fra Guerau from Montsant, Spain**)
- 1 heaping tablespoon of seasonal fruit salsa (see Note)

Instructions: Fill a mixing glass with ice and add the brandy, juice and wine. Shake vigorously and strain into a cocktail glass. Garnish with the salsa.

Note: At Laiola, bartenders use a 1/4-inch dice of Pink Lady apples and strawberries mixed with a chiffonade of fresh mint leaves and a squeeze of lemon juice.



The Chronicle / Liz Hafala