

5 Easy Bourbon and Wine Cocktails

Crafting a delectable drink is no easy task. To achieve the ultimate taste, focus more on the ingredients you use. For instance, combining the right bourbon with the right wine can yield a remarkable cocktail. That is, only if you mash it up with various unique and distinct ingredients. You also need to know which [cocktail garnishes](#) to use for you to add character to the cocktail. (Never ignore a simple garnish like a cinnamon stick!) On that note, if you're planning to impress someone with your cocktail mixing skills, here are five easy bourbon and wine cocktails that you should try.



Red Wine and Bourbon Sangria

Any red wine aficionado can easily fall for this drink. It comes with an incredibly smooth feel, a fruity taste, and a sharp finish. You should, however, ensure that you take your time to mix the ingredients. It is the only way to bring out the smooth texture. To craft the red wine and bourbon sangria, you are going to need:

- 1 cup of bourbon
- 1 bottle of medium or light-bodied red wine
- 3/4 pound of mixed berries
- 1/4 cup of Cointreau

- A thin citrus spiral

Once you have all the above ingredients available, go ahead and begin by pouring mixed berries, bourbon, and Cointreau into a jar. Set the mixture aside for an hour and let the berries unleash their flavor. Add a single bottle of medium or light-bodied red wine. Consider the likes of Beaujolais Nouveau. Once you finish, serve it over ice and watch it give out its beautiful aroma. If you want it to lighten it a little, you can add a dash of sparkling water. Don't forget to include a thin citrus spiral to add class into the mixture.

Bold Chieftain

The bold chieftain is the type of cocktail you create if you want to take a break from your favorite [Andre champagne](#) or other sparkling wine. The drink is perfect for a romantic setting. The bountiful flavors combined with the delicate aromas can easily set the tone. It is quite fantastic for a cocktail that requires only a few ingredients, including:

- 1 shot of triple sec
- 1 shot of prosecco light-bodied sparkling wine
- and 1 shot of bourbon
- A thin slice of orange wheel

To achieve the perfect blend, mix triple sec and bourbon. These flavors will create a balanced cocktail. Then pour the contents into a glass of ice. Finally, add prosecco and spice the drink with a thin slice of orange wheel. If you do it right, you should be able to feel the flavors gushing out in your mouth as the wine's aroma fills the air.



Whiskey Macdonald

Here is yet another one of those easy to make cocktails that will leave you stunned by its deliciousness. The Whiskey Mac drink has a way of blending spicy wines with bourbon to come up with a complete masterpiece. The only tricky part is ensuring you use the right amount of both drinks. That is because you don't want to overpower either too much.

- 1 shot of Stone's Ginger Wine
- 2 shots of bourbon
- A wedge of lemon

Over a glass of ice, pour both the bourbon and stone's ginger wine then stir slightly. The idea is to make the two drinks fuse perfectly to yield a gold-ish appearance. The bourbon notes are going to blend with the wine flavor and give out a refreshing palate. Adding that to the tinge of ginger finish will make every gulp worth your while. Make sure you spice it up with a wedge of lemon or a thin citrus spiral.

New York Sour

Named after one of the most diverse cities on the planet is the New York sour cocktail. It balances an array of ingredients to come up with a smooth palate. The secret behind the complicated drink is to make sure you capture the signature look and bring out a unique taste. To do so, you need to gather:

- 1 shot of freshly squeezed lemon
- 2 shots of bourbon
- 1/2 of Malbec or Shiraz
- 1 simple syrup
- A wedge of orange

Follow these steps carefully to end up with a perfect blend. First, pour the lemon squeeze, simple syrup, and bourbon in a shaker. Add ice and shake until you see frosty deposits on the cocktail shaker. Over a glass of ice, strain the resultant mixture. You can then continue to the second step, which is a bit complex. Using a spoon, gradually add the red wine to form a nice floating layer. You should then garnish it with a wedge of orange.

Prosecco and Bourbon Julep

It is quite rare to come across a list of bourbon and wine cocktails that don't include this minty drink. The julep has a light color with a deep taste. The fantastic notes should coat your mouth and leave the mint flavor lingering in your mouth. For ingredients, you are going to need:

- 2 cups prosecco
- 1 cup of bourbon
- 1 cup of mint syrup
- Fresh mint leaves

To come up with the blend, pour simple mint syrup, bourbon, prosecco, and fresh mint leaves in a jar. Stir a little, then transfer the mixture in a tall glass. Garnish with a fruit wedge and go ahead to enjoy a pleasant drink full of fantastic minty flavors.

These are some of the best bourbon and wine cocktails that you can ever come across. Each drink comes with a distinct look, feel, and flavor. Be sure that you get the portions right if you want to maintain their delectable tastes. Also, don't forget to get creative with the garnishes. It is usually what adds style to the drink and gives it an attractive appearance.

For More:

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- Also our site: [From Grain-to-Glass: House Spirits Distillery Tour](#)
- More on our site: On our site: [House Spirits Cocktail Recipes](#)
- More on our site: [Freeland Spirits: Woman-Owned and Woman-Distilled](#)
- And one more (we really love whiskey!): [Tour the Kentucky Bourbon Trail with Mint Julep Tours](#)