

Sophisticated Summer Sipping

(NAPSA)—A dinner party for eight, a picnic for two, or just relaxing after a long day at work—there are many occasions when a refreshing glass of wine really hits the spot. Dealcoholized wine (also known as alcohol-free wine) allows you to indulge even when you don't want to consume alcohol.

People such as abstainers, designated drivers, expectant mothers and athletes in training will appreciate this sophisticated alternative to soda or sparkling water. Anyone counting calories will appreciate the lower calorie count. Alcohol-free wines have less than one-half percent alcohol and about half the calories of regular wine.

Alcohol-free wines come in popular varietals such as White Zinfandel, Chardonnay and Merlot, as well as Sparkling Brut and Spumante. They can also be mixed into drink recipes that you would prepare with regular wine. Sangria and Spritzers served over ice are delightful on hot, summer days. Alcohol-free Mimosas add a festive touch to brunches.

Sutter Home Fre alcohol-free wines are created with a special process that separates and protects the wines' fragile aroma and flavor essences before removing the alcohol. These essences are returned to the wine after the alcohol is removed, along with unfermented varietal grape juice.

For more information and alcohol-free drink recipes, visit www.frewines.com.



Sip Freely Sangria

- 1 bottle (750 mL) Sutter Home Fre Premium Red**
- 1 1/4 cups cranberry juice**
- 1/3 cup orange juice**
- 1/3 cup grenadine**
- 1/3 cup Simple Syrup***
- Lemon and orange slices, for garnish**

Combine first five ingredients in large pitcher. Pour into glasses with ice. Garnish with fruit slices.

Makes about 6 servings.

***To make Simple Syrup: Dissolve 2 cups sugar in 1 cup boiling water. Chill until ready to use.**