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This wine treat is stirred, not shaken

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There is something different in this sparkler

Julia Hollister

An Oregon firm has come up with a sparkling way to enjoy their preserves: stir them in a [wine](#) cocktail.

[Columbia Empire Farms](#) believes that the transition from a bleak winter to an invigorating spring is one of the welcomed times of the year and calls for a change in attire, attitude and cocktails. In anticipation of moving outside, the Willamette Valley firm has a delicious and easy recipe – a sparkling preserves cocktail.

Here's the recipe: Add 1 teaspoon Marionberry or Huckleberry preserves in a wine glass and pour in 5 ounces sparkling wine, stir gently and sip.

Columbia Empire Farms also produces syrups, honey and other treats from the farm that adopts a vertical method of farming and harvesting its 900 acres.

Aficionados of this cocktail suggest using something bubbly from Oregon, because "what grows together, goes together."