

FRENCH BERRY COBBLER



INGREDIENTS

- 1 oz. wine
- 1 oz. [Monin Spiced Brown Sugar Syrup](#)
- $\frac{1}{2}$ oz. fresh lemon juice
- 3 mL [Monin Blackberry Concentrated Flavor](#)



GLASSWARE

- 8 oz. Coupe Glass



GARNISHES

- cinnamon stick



PREPARATION

1. Chill serving glass.
2. Pour ingredients into mixing glass with $\frac{2}{3}$ ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.