



## *Glühwein (glue-vine) made with Merlot Reserve 2015*

### Ingredients

- ½ medium orange
- ¾ cup water
- ¼ cup sugar
- 20 whole cloves
- 2 cinnamon sticks
- 2 whole star anise
- 1 bottle Merlot Reserve 2015
- Rum or amaretto, for serving (optional)

### Preparation

1. Using a vegetable peeler, remove the zest from the orange in wide strips, taking care to avoid the white pith; set aside. Juice the orange and set the juice aside.
2. Combine the water and sugar in a large, nonreactive saucepan and boil until the sugar has completely dissolved. Reduce the heat and add the cloves, cinnamon, star anise, orange zest, and orange juice. Simmer until a fragrant syrup forms, about 1 min.
3. Reduce the heat further and add the wine. Let it barely simmer for at least 20 min. but up to a few hours. Keep an eye out so that it doesn't reach a full simmer.
4. Strain and serve in small mugs, adding a shot of rum or amaretto and garnishing with the orange peel and star anise if desired.

\*Serves 4-6