

## Giant Eagle Online Courses – Jen Wall, Barefoot Days of Summer

- Jen Wall: 00:08 Hi there, happy summer. I'm Jen Wall, Barefoot wine maker, and I am here to talk to you today about all things Barefoot and how to help you get Barefoot and celebrate the Barefoot Days of Summer.
- Jen Wall: 00:19 Today, we are going to make some delicious Barefoot cocktails, offer some fun food pairings suggestions that everyone will love. All Barefoot cocktails are created with easy to find and affordable ingredients. So, you can share them with your family and friends.
- Jen Wall: 00:34 Of course, it wouldn't be the Barefoot Days of Summer without refreshing wine options. This year in March of 2020, Barefoot released Barefoot hard seltzers for the very first time. They're available in four delicious flavors, cherry, strawberry, peach, and pineapple, my favorite. They have 2 grams of sugar, 70 calories, and all of them are gluten free. What's unique about these hard seltzers is that they are made from wine, not malt or fermented cane sugar, like many of our hard seltzer competitors. They are clean and have a refreshing and lingering finish. These new releases are terrific right out of the can, over ice, and also made into a cocktail.
- Jen Wall: 01:19 Today, I am going to share with you one of my favorite cocktails. It's called the Pina-Toe-Lada. We love our foot puns at Barefoot, and it's merely a two-ingredient cocktail. We use one ounce of RumHaven coconut rum, and four ounces of Barefoot Pineapple Hard Seltzers and voila, you have a fantastic cocktail.
- Jen Wall: 01:42 So, we're going to make it real quick. So, again, one ounce of rum and four ounces of Barefoot Pineapple Hard Seltzer. Give it a quick stir. Wow, tastes like vacation. Barefoot Hard Seltzers are actually really versatile and can be paired with a lot of foods. So, they're perfect for all your summer fair salads, fruit salads, melon, tomatoes, all the things that you would enjoy with summer. So, I hope you get a chance to enjoy them. They're available in a variety pack and four packs and cheers to you and happy days of summer.
- Jen Wall: 02:30 It wouldn't be summer without delicious, fresh and juicy fruit. Last year we released four Barefoot Fruitscato flavors in apple, peach, strawberry and watermelon. If you love Barefoot white, pink, and red Moscato, you will love Barefoot Fruitscato's.

These are delicious treats, perfect for Barefoot Days of Summer, and they're delicious by themselves, over ice, and blended into a cocktail.

- Jen Wall: 02:59 Speaking of cocktails, if you visit [barefootwine.com](http://barefootwine.com), you can find many delicious Barefoot wine and food recipes. I'm here to show you one of my very favorite Barefoot Fruitscato recipes. It has three very simple ingredients: frozen strawberries, Camarena Silver Tequila and Barefoot Fruitscato Strawberry. It's super easy. So, you add one cup of frozen strawberries to a blender cup and one ounce of Camarena Silver Tequila, and about six ounces of Strawberry Fruitscato. That easy. So, you blend it up. The perfect summer slushie, and you can even garnish it with a fresh strawberry from your garden. Cheers and enjoy.
- Jen Wall: 04:28 Let's talk about bubbly. Barefoot Bubbly was created in 1998, 18 months before the millennium celebration in response to a fear that there wasn't going to be enough sparkling wine or champagne to celebrate. Now, there are eight distinct options in the Barefoot Bubbly portfolio from dry, to sweet. Today we're going to talk about my favorite bubbly, Barefoot Bubbly brut cuvee. It's a Chardonnay Champagne grown in California. Barefoot Bubbly brut cuvee is dry, lovely and has amazing aromas of apple and pear. Barefoot Bubbly brut cuvee is probably the most versatile, as it relates to food and wine pairings. You can serve it with almost anything, cheeses, fruits, grilled foods, it's delicious with it all.
- Jen Wall: 05:21 Today, I'm going to show you how to make a really fun and festive bubbly cocktail. It's called the Red, White and Brut Salute. So, here I have some Blue Curacao, and I'm going to put just about a half of a shot in the bottom of a wine flute, champagne flute. I'm going to add two strawberries to the bottom, and then I'm going to open up a bottle of this Barefoot Bubbly brut cuvee. One of my favorite things to do, and I love the sound of a sparkling wine as a pops. Lots of fun.
- Jen Wall: 06:07 Excellent, all right. So, we're going to very slowly pour the champagne right over the strawberry. And you'll notice once we're done pouring it, the champagne and the Blue Curacao will separate, and the blue will start to fall back to the bottom and there'll be a distinct separation of color. It's much lighter on the top than the bottom. Now, we add the red for a Red,

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White, and Brut Salute. So, I'm just going to add a little bit of raspberry liquor and it should go right to the bottom, right on top of the blue, and voila, cheers and Happy 4th of July.

Jen Wall: 07:14 Barefoot is committed to innovation, so that we have something for everyone at 21 and older. Red, white, sweet, dry, sparkling, and still, we have the Barefoot Wine for you. As my personal goal to make wines that people can afford, to enjoy with their family and friends on a regular basis. Like Barefoot Bubbly, still wines are the most awarded in U.S. wine competitions. At less than \$10 a bottle, you know that you're always getting a great value with Barefoot.

Jen Wall: 07:45 The final recipe I'm going to be making with you today is a recipe called the Ruby Red Punch. This delicious recipe is super easy, affordable ingredients, and fun to share with your family and friends. So, we are going to add some stemless maraschino cherries to this pitcher of wine with ice. This is just one jar, 16-ounce jar of maraschino cherries, and then you add one can worth of Ginger Ale, which is about 12 ounces. This was about 16 ounces, and then you top it with our Barefoot Red Moscato. And this is refreshing, lovely, and really fun to serve as you celebrate the Barefoot Days of Summer with your family and friends. And would go great as you're chilling and grilling chicken, barbecue, pork, and beef.

Jen Wall: 08:55 Cheers.