

Raspberry Franc Granita

Serves 4

- 2 cups fresh raspberries (or 20 oz. frozen)
- 1/2 cup sugar
- 2 Tablespoons fresh lemon juice
- 1 cup Cooper-Garrod Cabernet Franc

Place raspberries, sugar, and lemon juice in blender or food processor fitted with steel blade. Puree until smooth. Stir in wine. Pour into an 8"x8" x2" container and freeze until firm, or overnight. Let the granita stand at room temperature about 5 minutes prior to serving. If desired, garnish with fresh mint leaves and accompany with crisp amaretti.

Made with Cooper-Garrod Cabernet Franc