



# DRURY'S

## *Egg Nog*

### Wine Cocktail



Drury's Egg nog Wine Cocktail is a luscious blend of classic holiday nog and premium white wine, offering a smooth, velvety twist on a beloved seasonal favorite. Creamy, spiced, and gently boozy, it delivers festive indulgence without the weight of traditional egg nog. Simply chill, pour, and garnish with a sprinkle of cinnamon or nutmeg for an instant holiday treat.

Whether you're trimming the tree, hosting a holiday brunch, or relaxing by the fire, Drury's Eggnog brings comfort and cheer to every winter moment. Serve it in a punch bowl for parties or pour a quiet glass just for you—it's holiday magic in a bottle.



#### **TASTING NOTES:**

Silky and rich, with classic eggnog flavors of nutmeg, vanilla, and sweet cream. Balanced with just enough warmth and a smooth finish from the wine base.



#### **FOOD PAIRING:**

Pairs beautifully with holiday sweets like gingerbread cookies, pumpkin pie, cinnamon rolls, and candied nuts. For something savory, try it alongside brown sugar-glazed ham or a festive charcuterie board.



#### **SERVING SUGGESTIONS:**

- Serve well-chilled, shake with ice and pour cold
- Garnish with nutmeg, a cinnamon stick, or whipped cream
- Pour into a punchbowl or individual glasses
- Refrigeration not required
- Best served by July 2026

#### **AWARDS:**

**GOLD** - 2025 Artisan Awards



# DRURY'S

## *Irish Country Cream*

### Wine Cocktail

Drury's Irish Country Cream is a smooth, creamy blend of rich Irish-style cream and premium white wine, offering a luscious twist on a beloved classic. Velvety and indulgent, it features notes of vanilla, toasted caramel, and cocoa balanced with the bright character of wine. Simply chill, pour, and enjoy a silky, easy-to-drink treat anytime.

Whether you're unwinding after a long day, sharing laughs by the fire, or adding a festive touch to your gatherings, Drury's Irish Country Cream brings warmth and comfort to every moment. Serve it neat, over ice, or mix into your favorite coffee-based cocktails—it's creamy delight in a bottle



#### **TASTING NOTES:**

Silky smooth and rich, with flavors of vanilla, caramel, and cocoa, balanced by the crisp, refreshing finish of the wine base. Creamy texture with a gentle warmth.



#### **FOOD PAIRING:**

Pairs beautifully with chocolate desserts, coffee cakes, nutty pastries, and fruit tarts. Also delicious alongside roasted nuts and mild cheeses.



#### **SERVING SUGGESTIONS:**

- Serve well-chilled, straight or over ice
- Add to coffee or hot chocolate for a creamy twist
- Mix with cola or cream soda for a refreshing cocktail
- Refrigeration not required
- Best served by July 2026

#### **AWARDS:**

**GOLD** - 2025 Artisan Awards

