Spiced Wine Syrup

3 cups red wine (1x 750ml btl)
2 Tbsp cumin seeds
1 Tbsp salt
1 Tbsp fried garlic
1 Tbsp sesame seeds
½ Tbsp coriander seeds
½ Tbsp sugar
1 tsp nigella seeds
1 tsp fenugreek
½ tsp celery seed
4 ea allspice berries
arrowroot slurry as needed

1. Toast dry ingredients in a hot skillet until fragrant.
2. Add wine and bring to a simmer.
3. Reduce by ½.
4. Thicken to syrupy consistency with arrowroot slurry.
5. Allow to cool, then strain through chinois.