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# BACK TO BASICS



A MONTHLY WINE JOURNEY  
CURATED FOR ADVENTUROUS SOULS





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THIS MONTH'S RECIPE PAIRINGS BROUGHT TO YOU BY:



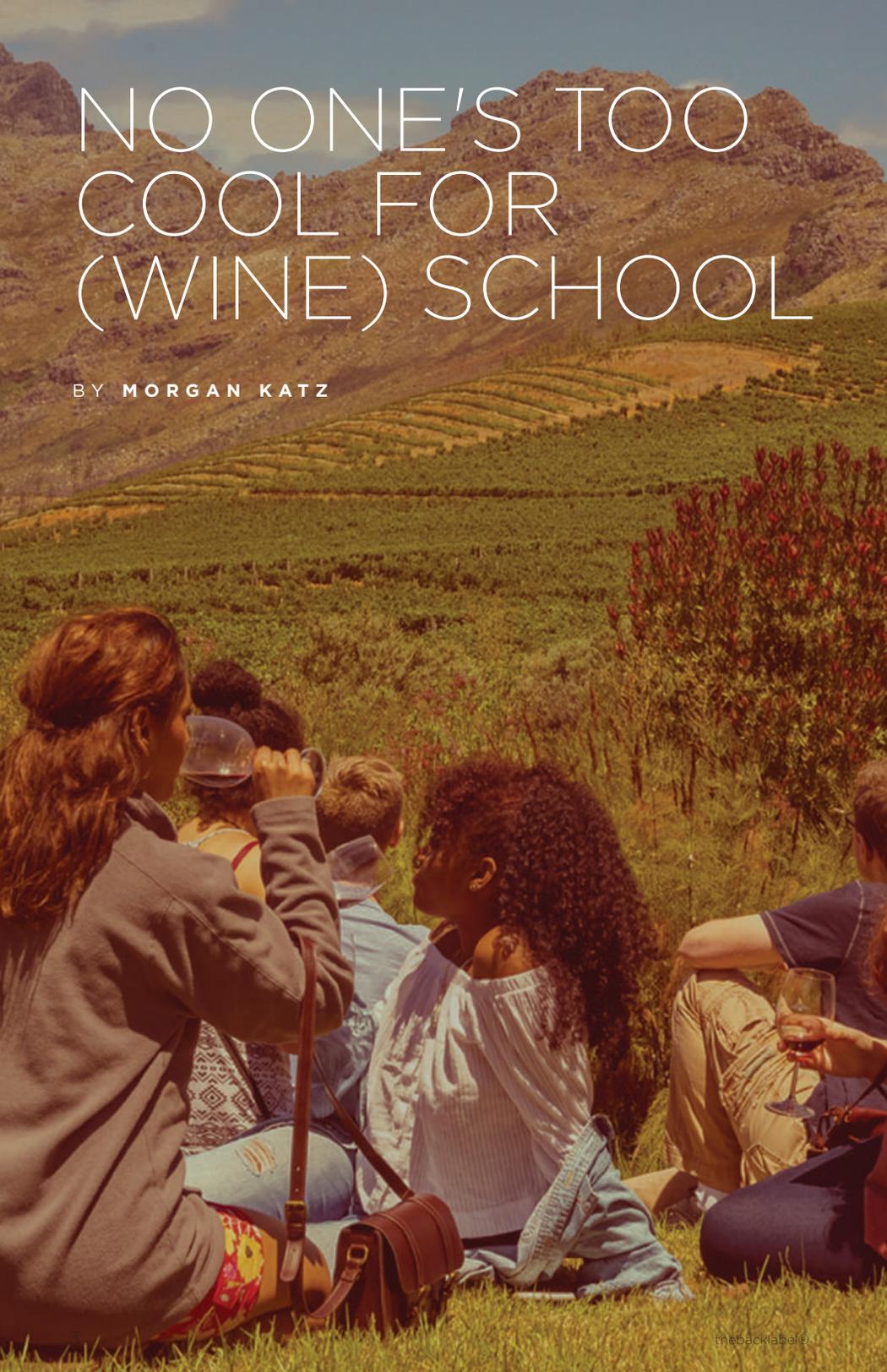
*Founders of popular website The New Potato mix food with lifestyle in this trendy, healthy cookbook: funny anecdotes, celebrity run-ins, and a healthy serving of fashion. Sisters Danielle and Laura Kosann have always loved cooking and eating out. But for them, it was never just about the food. It also meant the outfits they wore to dinner, the decor of the restaurant, and the guest list at their dinner party. Actually, food permeated every aspect of their lives.*

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# NO ONE'S TOO COOL FOR (WINE) SCHOOL

BY MORGAN KATZ



**IF YOU WANT TO** learn about wine, figuring out where to begin can be tricky, especially considering there are more native grapes grown in Italy than bones in your body, wine glasses for every kind of wine and restaurant wine lists that go on for miles — there's no doubt the wine world can be a daunting place. But this doesn't have to be the case. The best way to begin your wine education is to just pick a place and jump in, and what better place to start than by going back to the basics?

We are by no means professionals or wine snobs, but we're no strangers to wine either. We strive to make the somewhat intimidating world of wine fun and approachable because love for wine isn't reserved for the people who sniff, swirl, sip and spit — it's for everyone.

No matter your knowledge level, it never hurts to brush up on fundamentals. From refreshers on weird wine words you think you know but can't actually explain (pg. 27) to learning how long a bottle of wine lasts once opened (pg. 5) to what really determines a quality wine (pg. 13) to absurd ways to open a bottle when you don't have a corkscrew handy (pg. 25), it's time to go back to school.

We're learning just as much as you along the way, which is why we decided to dust off our tasting skills and write our own tasting notes as a team. The pros can't have all the fun, right? So, descriptors like notes of red Jell-O (pg. 9) or aromas of the potpourri in your friend's unused guest bathroom (pg. 7) are 100 percent authentic notes from the WA crew.

Because this month is all about getting back in touch with the basics of our wine knowledge, it might be surprising to find we've included something a little non-traditional like canned wine (pg. 9, 23). While the topic of canned wine may dissolve friendships or lead to hours of passionate debate that leave everyone frustrated and unsatisfied (like a weird blacked out, late night hookup), we are strong supporters of the can, and it's a good reminder not to judge a book by its cover — or a wine by its exterior. We love that cans make for affordable wine because aluminium is cheaper than glass, we love that they cool down faster than bottles, that they're incredibly portable (who doesn't want to drink canned rosé at the beach?) and, not to mention, a 12-ounce can is half a bottle of wine! Hard to argue with those incredibly valid reasons.

This is certainly only scratching the surface of the basics and we wish we could dive in and write an entire book on the fundamentals, but we hope the magazines we produce become your guide over time. So stay tuned and stay thirsty for wine and for knowledge.

# AN OPEN BOTTLE: THE LIFE OF WINE

BY CHINAZOR OFFOR

**THERE'S A HALF-FINISHED** bottle of wine in the fridge from the other night. So many thoughts swirl through your head, "Can I still drink it? Should I just toss it? It's been in the fridge, so it should still be okay, right?" Instead of putting yourself in this tricky situation, there are a few measures to take to ensure you're keeping your wine as fresh as possible until you're ready to come back for more — if you don't drink it all in one sitting, that is.

## To chill or not to chill?

Even if you can't detect notes of "toasted bread topped with white flowers, wet grass and a touch of under ripe peach," you know to drink white wines chilled, but did you know that reds can also be chilled? It's a common misconception that red wine doesn't have to be cooled, but we're here to tell you that's wrong.

Drinking your reds slightly chilled brings out all the flavors and aromas in the wine giving you an overall better experience. It can be incredibly tempting to dive straight for the corkscrew after coming home with a bottle of wine, but drinking wine at the wrong temperature can seriously affect how it tastes, so taking a moment to chill your wine is well worth the wait if you want to enjoy its full potential.

But not all wines should be served at the same frigid temperatures.

Although all white wines are best served chilled, light-bodied whites and sparkling wines should be cooler than a medium-bodied white or rosé. Putting the bubbly, Sauvignon Blanc, Pinot Gris and other light whites in the freezer an hour before you plan to serve them should get them to the perfect temperature. As for those reds, they hit their sweet spot when chilled for about 10 minutes before serving.

To keep your wine fresh longer once opened, it's important to reduce the amount of oxygen it comes into contact with as increased exposure to oxygen is the primary reason wine goes bad. Fortunately, other oenophiles (pg. 27) have developed an array of products for the sole purpose of making your wine stand the test of time. From vacuum sealing stoppers to special spouts that go right through the cork, these accessories keep the oxygen out of your vino which makes for a happy wine lover. The original cork or screw cap work just fine, too.

## Once opened

After a few days pass since you opened a bottle, you realize that you have absolutely no clue if you can finish it off or if it's already gone bad. Enter the three-day rule. On average, still whites and most reds have a lifespan of about three days once they've been opened. Although this timeline can vary when higher quality bottles are involved, for the

most part, this rule won't fail you when it comes to the standard, everyday wine.

The color of a wine also plays into how long it maintains its freshness. Medium to full-bodied whites can sit in the fridge a little longer than your typical bottle of red. So when caught between finishing off an open bottle of red or white, go for the red! While you're at it, make sure your open bottles are stored in a cool place away from direct sunlight to keep them from spoiling. After all, it'd be criminal to let good juice go to waste if it can be avoided.

## Identifying spoiled wine

All good things eventually come to an end, and wine unfortunately does too. It's important to know the telltale signs your vino is a no-go. Signs like fizz and bubbles present in a still wine, a vinegar-like taste, a moldy basement or wet dog smell or discoloration can all be indicators your wine is past its prime.

What to do now that you are armed with this fantastic wine knowledge? Roll up to your friend's dinner party with a fine bottle of wine in hand, and bless them with a few best practices for getting the most life out of their bottle.



## 2016 GIULIANO ROSATI

100% Montepulciano



Abruzzo, Italy



Eating and drinking with best friends late into the night.



Pasta with Salsa Cruda and Burrata



Dark Days – Local Natives



Very floral, like the potpourri in your friend's unused guest bathroom.



Spicy fall leaves, wilted roses and juicy red fruit notes of cherry, plum and raspberry.



With its mouth-watering acidity, this wine will harmonize beautifully with the brightness of the Salsa Cruda and creaminess of the burrata.

The Abruzzo wine region is located in mountainous central Italy just east of Rome, and is known for being Italy's fifth most productive wine region. Wines from Abruzzo made from the Montepulciano grape are not to be confused with wines from Montepulciano — a town in Tuscany. While Montepulciano grapes can be used to create rosé, reds dominate in the Abruzzo region. The name Giuliano Rosati pays homage to winemakers' Dan Bada and Charlie Trivinia's Italian family heritage — Giuliano was Charlie's father's first name while his grandmother's maiden name was Rosati.

This is the kind of wine you want to drink while eating a dinner cooked with friends that goes late into the night. Floral on the nose and palate, but not overpowering, this wine smells like soft, wilted pink roses. With its mouthwatering acidity that keeps you coming back for more, this bold red is best paired with heartier fare like osso bucco or pasta with salsa cruda and burrata, which are as warm and comforting as the time spent with your best friends.



### PASTA WITH SALSA CRUDA AND BURRATA

Serves 4 to 6

This is possibly the perfect pasta. The burrata (is there anything better?) creates a light tomato cream sauce that feels really elevated, even though it's super-simple. If you prefer your sauce not-creamy, toss the pasta with the tomato sauce, transfer to bowls, and put the torn burrata on top. We're going to insist you try it our way at least once, though.

- Kosher salt
- 1 pound tomatoes
- 2 garlic cloves
- 2 tablespoons extra-virgin olive oil
- Freshly ground pepper
- 12 ounces spaghetti or fettuccine
- 6 to 8 ounces burrata
- Torn basil leaves, for garnish

Bring a large pot of salted water to a boil over high heat.

Meanwhile, halve the tomatoes. Squeeze out as many of the seeds as possible and discard. Using a box grater, grate the tomato flesh on the large holes into a large bowl to form a puree. Stop when you reach the tomato skin. (For a chunkier sauce, you can chop up the tomato flesh instead.)

Smash the garlic cloves with the side of a knife and add to the grated tomatoes. Add the olive oil and season with salt and pepper. Let stand while you cook the pasta.

Add the pasta to the boiling water and cook according to the package directions, until al dente. Drain, shaking off any excess water.

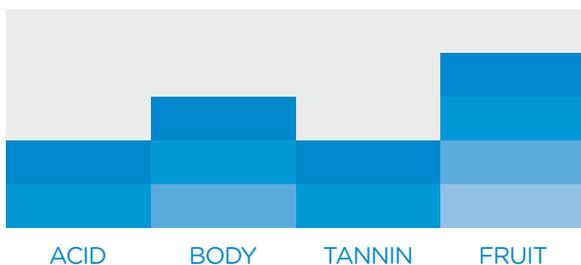
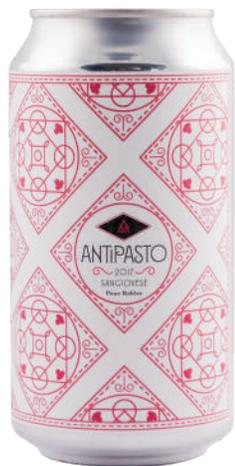
Pick the garlic cloves out of the sauce and discard. Transfer the pasta to the bowl and toss. Season with salt and pepper. Use your fingers to pull apart the burrata and add it in large chunks, then toss the pasta again. Transfer the pasta to bowls, garnish with basil, and serve.

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## 2017 ANTIPASTO SANGIOVESE

100% Sangiovese

-  Paso Robles, California
-  At the beach, your toes digging deep into the sand.
-  Super Savory Seed-Crusted Asparagus
-  Elevate - St. Lucia



-  Jammy red fruit like cherry and plum with notes of red Jell-O and Twizzlers.
-  Bright and fruity with a medium body, it's like grape juice you could drink all day long.
-  The fruitiness of this Sangiovese will contrast beautifully with the savory elements of the asparagus.

This wine is rich with fresh red fruit but has just enough acidity to keep it balanced and make it incredibly easy-drinking. The nose presents with notes of fresh-baked bread like Parker House rolls and a fruitiness that reminds one of red Kool-Aid. Very fruit-forward and medium-bodied, it's uncomplicated like a high school summer fling.

Most wines are made by using the traditional fermentation process of pressing grapes to release the juice that's then fermented into alcohol. This wine, however, is made using a different winemaking process called carbonic maceration, which entails putting the grapes in the tanks whole and allowing the juice to ferment from inside the skins. This process is unique in that produces ready-to-drink wine quickly, less than six weeks in some cases, and also results in fruit-forward wines with low tannins — just like Beaujolais Nouveau.



### SUPER SAVORY SEED-CRUSTED ASPARAGUS

Serves 4-6

Roasted asparagus has always been a go-to for us, but we always sort of wanted to be able to pick them up with our hands and eat them like French fries (this is frowned upon at dinner; we've tried it). So, we came up with these Asian-inspired asparagus sticks, which will be a massive hit at your next dinner party. You're welcome.

- Neutral oil for the pan
- ½ cup raw pumpkin seeds
- ¼ cup furikake seasoning (see Note)
- 1 tablespoon cornstarch
- Pinch of cayenne pepper
- Kosher salt
- 1 large egg
- 1 pound medium-thick asparagus (about 20 spears), trimmed

Preheat the oven to 400°F. Line two baking sheets with parchment paper and lightly coat with oil. Preheat the pans for 5 minutes.

In a mini food processor, pulse the pumpkin seeds. (Alternatively, put the seeds in a small resealable bag and use a rolling pin to crush them.) Transfer to a shallow bowl and mix with the furikake, cornstarch, and pinch of cayenne. Taste and season with salt as needed. In a second shallow bowl, beat the egg.

Make sure the asparagus is very dry. Dip top halves of each spear in the egg and then dredge through the seed mixture. Transfer to a plate.

Arrange the asparagus on the preheated baking sheets and roast for 4 minutes. Flip over each spear and roast until they are just tender, about 4 minutes longer. Transfer to a serving platter and serve.

NOTE: Furikake seasoning includes sesame seeds, nori seaweed, bonito (dried fish) flakes, salt, sugar, and sometimes MSG. You can find MSG-free versions at natural food markets, like Whole Foods. After you try this mixture, you'll want to dust it on everything.

## 2016 NEXO RIOJA

90% Tempranillo, 10% Garnacha



Rioja, Spain



Sitting on the floor with a glass after a long day of work.



Ricotta Toasts with Garlicky Greens



Same Drugs - Chance The Rapper



Fragrant and rich in red and black fruits with some tobacco notes toward the end.



Fresh and floral at first, acidity brings the balance and tannins give it a soft finish.



Rich yet soft, this juice needs something creamy, but not overpowering, making this ricotta toast a perfect companion.

The Rioja region in northern Spain has been making wine since the Roman times and is arguably the country's most popular wine region. Like the Nexo, red wines from the area are typically made from Tempranillo and Garnacha grapes that grow in Rioja's pebble-filled soils. Instead of fruity notes, Rioja's red wines have more pronounced flavors of coconut, vanilla and sweet spice due to the extensive use of oak barrels for aging.

This young release from Rioja, Spain is extremely bright and fresh. The wine has an explosive red character showing notes of red cherry, red plum and red apple skin. There is also a sweet and sour combo that may remind you of strawberry-rhubarb. Fresh tobacco leaves, rich potting soil and a green note of trimmed privet come through as well. The wine is medium bodied and perfect to enjoy now.



### RICOTTA TOASTS WITH GARLICKY GREENS

Makes 8 toasts

#### FOR THE RICOTTA:

- 1 cup whole-milk ricotta cheese
- 1 tablespoon extra-virgin olive oil
- ½ teaspoon herbes de Provence
- Kosher salt and freshly ground black pepper

#### FOR THE GREENS:

- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, thinly sliced
- 8 ounces greens, such as kale, Swiss chard, or collards, tough stems and central ribs removed, leaves finely chopped
- Kosher salt and crushed red pepper
- 4 slices (½ inch thick) bread, cut from a large peasant-style loaf, toasted

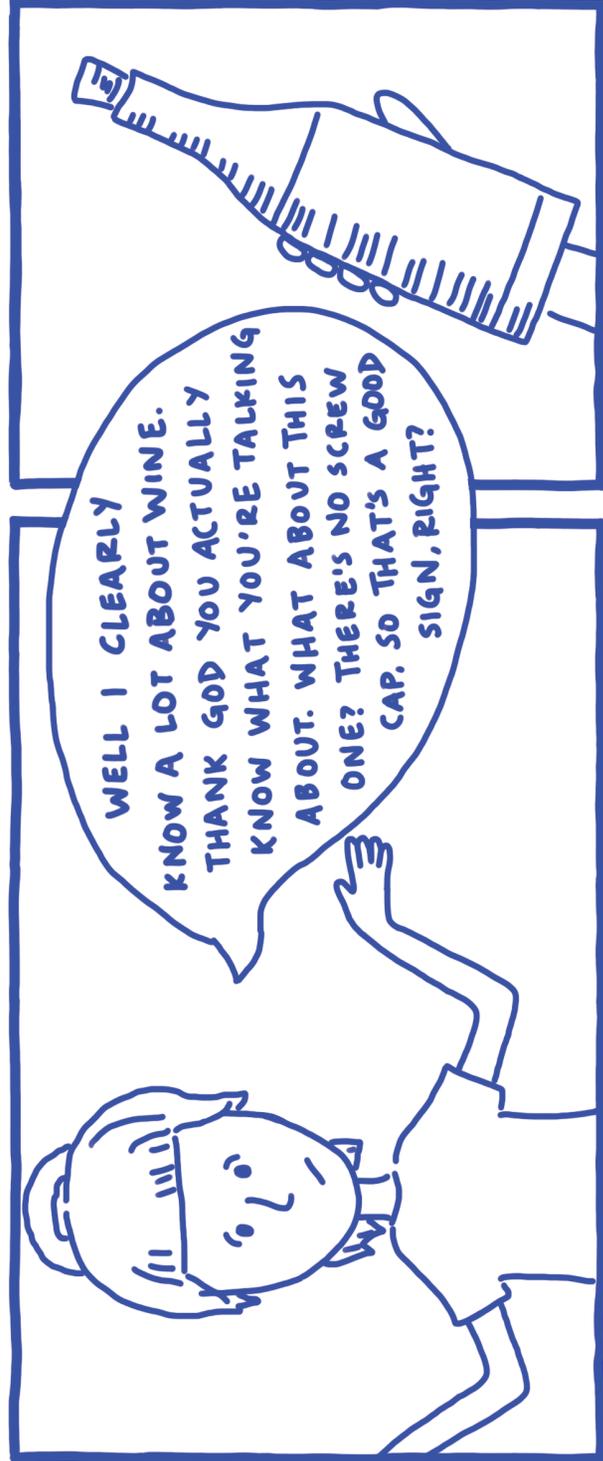
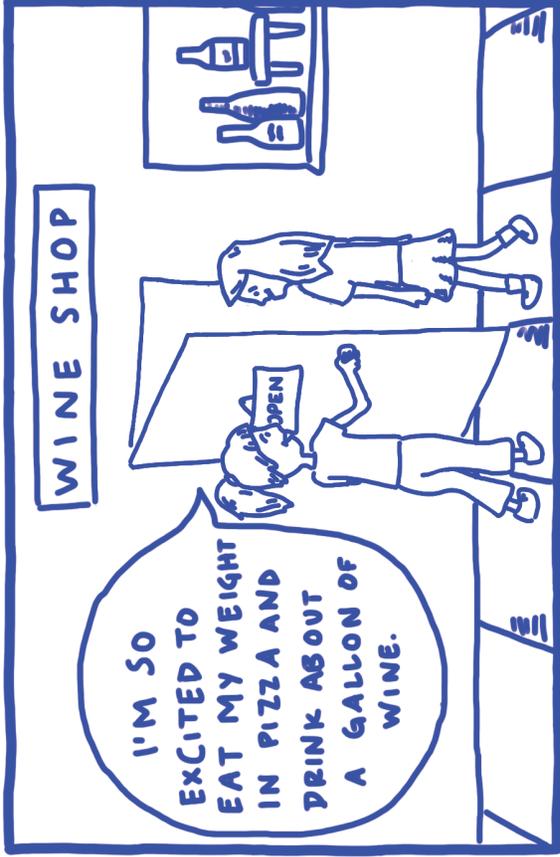
**PREPARE THE RICOTTA:** In a small bowl, stir together the ricotta, olive oil, and herbes de Provence. Season with salt and black pepper. Refrigerate until ready to use.

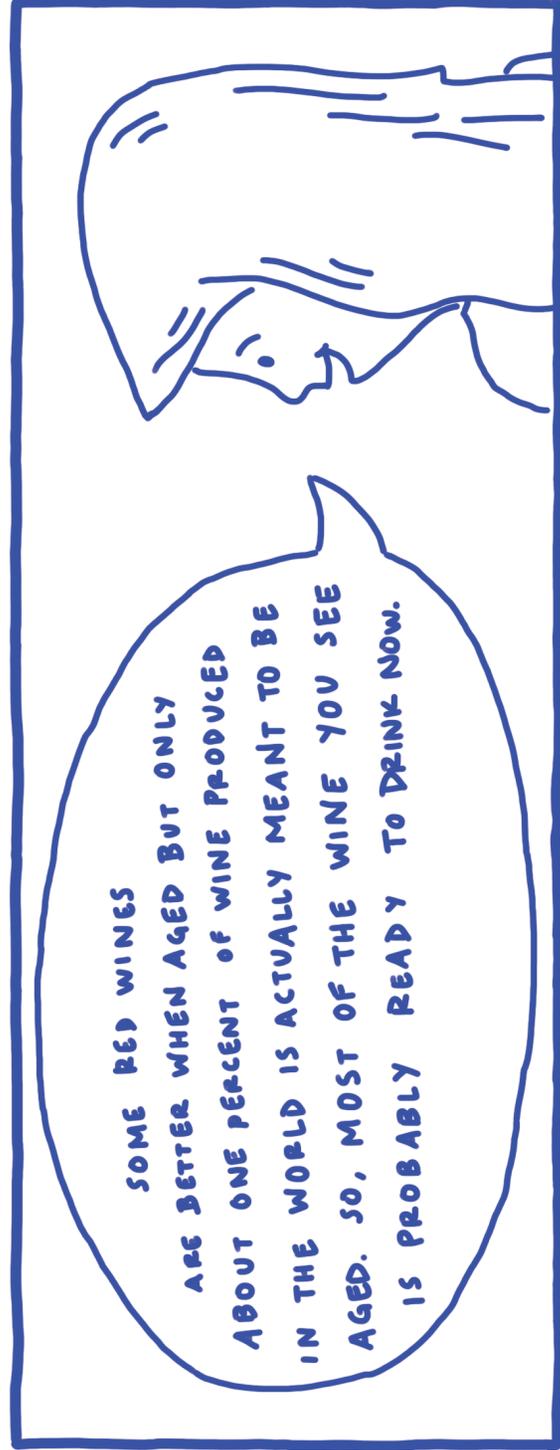
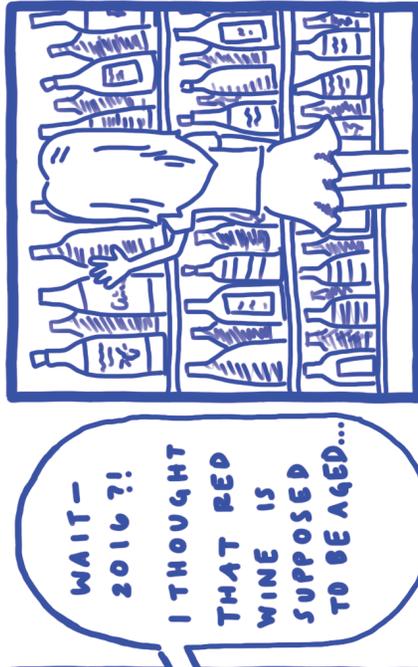
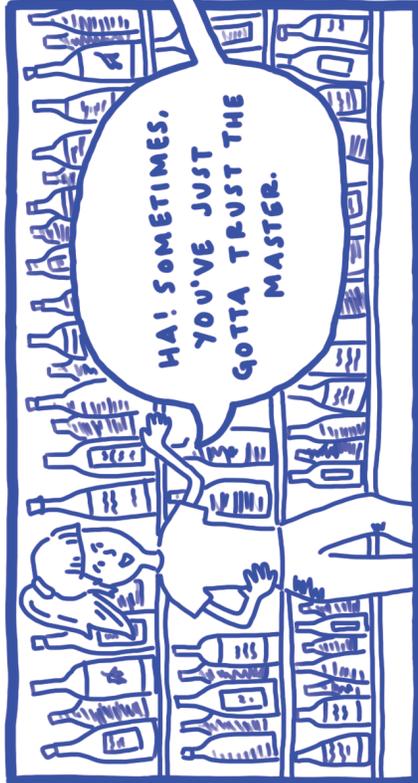
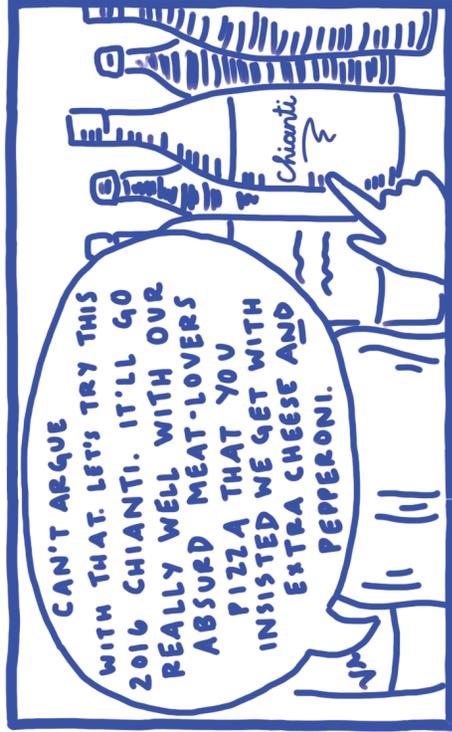
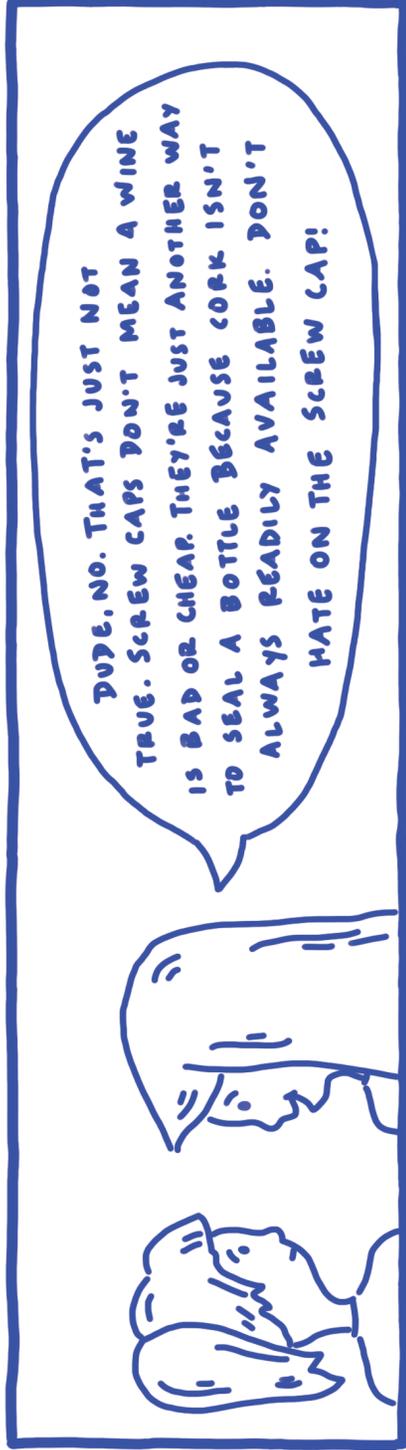
**PREPARE THE GREENS:** In a large skillet, heat the olive oil over medium heat until warmed. Add the garlic and cook, stirring, until it starts to turn golden, 1 to 2 minutes. Add the greens and 2 tablespoons water, cover, and cook, stirring occasionally, until the leaves are wilted and tender, about 5 minutes. Season with salt and a pinch of crushed red pepper.

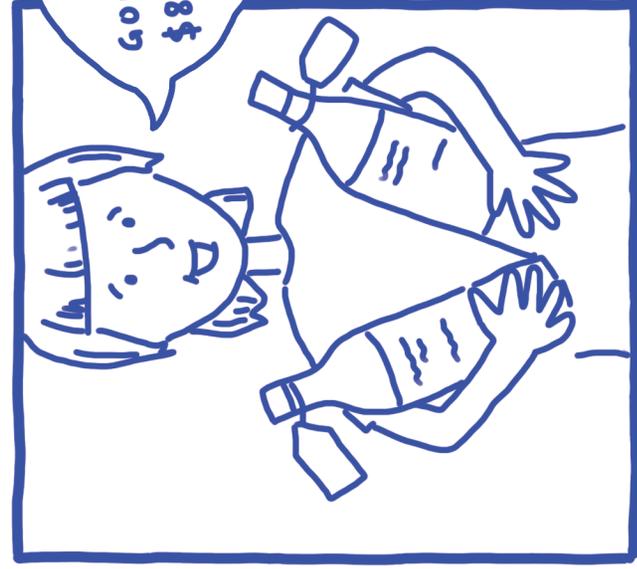
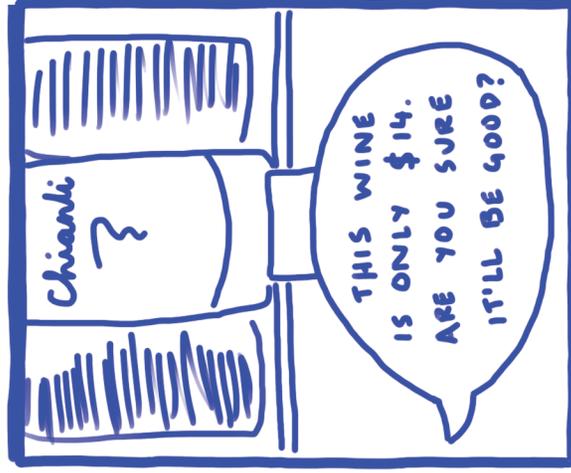
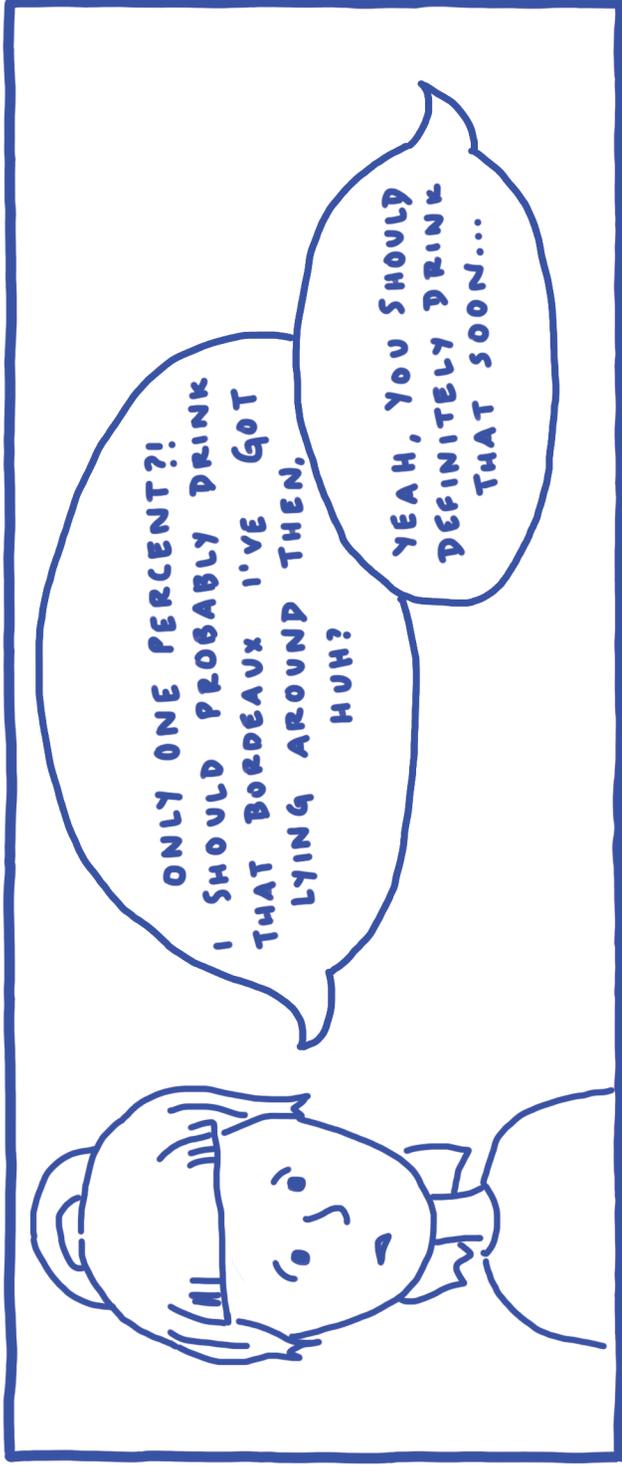
Halve the toasts and spread them with ricotta. Spoon the greens on top and serve.

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P E R C E P T I O N   V S .   R E A L I T Y







## 2017 ESTAMPA VIOGNIER RESERVA

90% Viognier, 10% Chardonnay



Colchagua Valley, Chile



Cozying up in a cashmere blanket waiting for spring.



Simple Branzino with Roasted Garlic Dressing



The Funeral - Band of Horses



Citrusy lemon curd, muted Meyer lemon blossoms, canned pineapple and honeydew rinds.



This tastes like a dry cantaloupe Jolly Rancher. Slightly floral, raw honeycomb-slathered.



Viognier totes a medium body but has a freshness to it that complements the branzino's simple preparation and the light roasted garlic dressing.

Viña Estampa focuses on creating wines that serve to highlight the varietals used and the region they come from, the Colchagua Valley. It is also the only winery in Chile that specializes specifically in blending well-balanced wines! The two varieties in this wine, Viognier and Chardonnay, were vinified separately then blended together to make this easy-drinking, tasty vino!

Full of round, underripe oranges. Crunchy yellow leaves, freshly budding white jasmine and clean white sand. This is a beautiful wine that pairs great with Wednesdays and impromptu visits from friends. On the nose, you'll find cheerful and bright sun-soaked orange fruit, kumquats and yellow apple-infused jam (if that's a thing). Tastes of salty raindrops and open summer windows, warm breeze a-flowin', and feels like hanging out with your soulmate.



### SIMPLE BRANZINO WITH ROASTED GARLIC DRESSING

Serves 2 to 4

Roasting a whole fish always feels pretty baller to us. Branzino is one of our favorites—it makes us feel like we're dining on a beach on the Italian coast. Ask your fishmonger to gut and scale the fish.

- 2 whole branzino (1 to 1½ pounds each), gutted and scaled
- ¼ cup plus 2 tablespoons extra-virgin olive oil, plus more for brushing
- Kosher salt and freshly ground pepper
- 1 lemon, sliced into rounds, plus 2 tablespoons fresh lemon juice
- 10 sprigs flat-leaf parsley, plus ¼ cup finely chopped parsley
- 3 small to medium garlic cloves, unpeeled

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

Brush the branzino all over with olive oil and season with salt and pepper. Arrange the fish on the baking sheet and stuff the cavities with the lemon rounds and parsley sprigs. Brush the garlic cloves with a little oil and arrange them on the baking sheet as well. Roast the fish until the flesh is opaque and pulls easily away from the backbone, 15 to 20 minutes. Transfer to a platter.

Squeeze the roasted garlic from the skins into a medium bowl and use a fork to mash. Add the lemon juice and ¼ cup plus 2 tablespoons olive oil. Mix in the chopped parsley. Season with salt and pepper and serve alongside the fish.

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## 2017 LUNA ROSA ROSADO

76% Merlot, 24% Mourvedre



-  Central Ranges, Australia
-  Working late doing the whole “write drunk, edit sober” thing.
-  Egg-Avocado Sandwich with Spicy Mayo
-  My Girls - Animal Collective



-  Fresh and fragrant with notes of bright berries and ripe red cherries.
-  Light-bodied, slightly effervescent and bright with notes of more berries and cherries.
-  This light, effervescent, easy-drinking wine is exactly what's needed when the drinking has started early and you still need to eat breakfast.

The Central Ranges of Australia is home to Luna Rosa Rosado. This wine is particularly interesting because it's created using Portuguese winemaking techniques in a “New World” region. You can see the Portuguese influence of Luna Rosa Rosado in the use of the traditional Portuguese polished stones depicted on the wine label. These vivid tiles are a cultural representation of all things Portugal. Although this wine has a light reddish color to it, it's a type of rosé wine showcasing the variation of pink tints available in the rosé family.

This wine exudes freshness. The nose explodes with a vibrant bouquet of crisp berries and juicy red cherries that make you feel like you're walking through a farmers market on a bright spring morning. Fruity, light-bodied with a delightfully refreshing acidity, this Rosado goes down like water and is perfect for the warmer months ahead.



### EGG-AVOCADO SANDWICH WITH SPICY MAYO

Makes 4

Without fail, if we make an egg sandwich at home, we are piling on the Sriracha. One day we decided we needed an upgrade, and this spicy mayo was born. We love this sandwich on an English muffin, but it's equally delicious on gluten-free or sprouted-grain bread if you're looking for a more nutritious alternative.

- 4 English muffins, split and toasted (or 8 slices bread, toasted)
- ¼ cup mayonnaise
- 2 teaspoons Sriracha sauce
- ½ cup arugula
- 1 Hass avocado, halved and sliced
- 4 red radishes, thinly sliced
- ½ tablespoon unsalted butter
- 4 large eggs
- Kosher salt and freshly ground pepper

Arrange the toasted muffins cut side up on a work surface.

In a small bowl, mix together the mayonnaise and Sriracha. Slather the cut sides of the muffins with the mayo mixture.

Divide the arugula among the bottom halves of the muffins. Arrange the avocado and radish slices on the top half of the muffins.

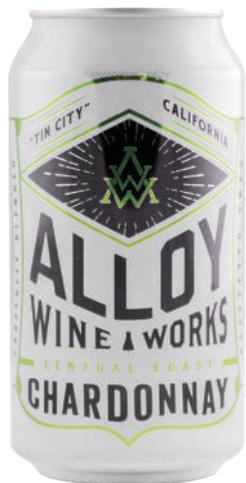
In a nonstick skillet or on a griddle, melt the butter over medium heat. Crack the eggs (working in batches if needed) into the skillet, and using the corner of the spatula, break the yolk. Cook, turning once, until the eggs are just set, 2 to 3 minutes.

Season the eggs with salt and pepper and transfer to the bottom sides of the muffins. Close the sandwiches and serve.

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## 2016 ALLOY WINE WORKS CHARDONNAY

100% Chardonnay



Paso Robles, California



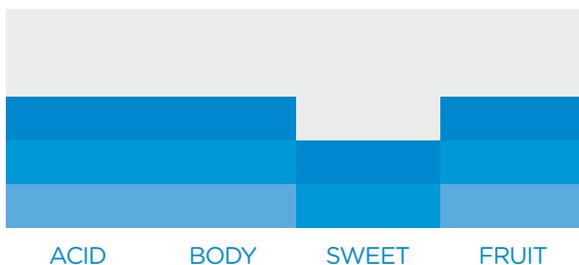
At home drinking wine with your mom and her friends.



Teriyaki Salmon Rice Bowls with Cucumber and Avocado



Fader - The Temper Trap



Yellow fruit, lemon curd and yellow cake mix. Smells of stale lemon bars and pie crust.



Buttery like vanilla pie crust with notes of lemon-lime soda and rose water.



Salmon and Chardonnay go together like ketchup and french fries so pairing this Chard with a salmon teriyaki bowl is a no-brainer.

This wine is the definition of a California Chardonnay — bold, medium-bodied and rich. Aromas of zesty citrus with almond, white cake and morning dew. Smells like vanilla extract straight from the bottle, but it's also very fruity with hints of leafy greens and lime and has a sweetness almost like vanilla syrup. On the palate, notes of floral rose water, vanilla buttercream and key lime pie with vanilla bean crust shine through.

Although drinking alcohol from a can is usually something reserved for beer, Alloy Wine Works is on a mission to change that. It may cause purists to cringe and traditionalists to turn up their noses, but canned wine is on the rise because there are plenty of reasons to love the can: it's conveniently portable, it chills faster than glass and there's half a bottle of wine in a can! And while some may argue canned wine has an aluminum taste, they're sorely misinformed — the cans are lined specifically to prevent that metallic taste from leaching into your vino.



### TERIYAKI SALMON RICE BOWLS WITH CUCUMBER AND AVOCADO

Serves 4

This is a go-to weeknight recipe for us. It gets us out of the “piece of salmon with a boring side” rut.

- 2 tablespoons neutral oil
- 2 garlic cloves, minced
- 1 tablespoon grated fresh ginger (from about 1 inch)
- 1 cup short-grain brown or black rice
- ¼ cup reduced-sodium soy sauce
- 2 tablespoons honey
- 2 tablespoons rice vinegar
- 1 teaspoon toasted sesame oil
- 4 (6-ounce) salmon fillets
- Kosher salt
- 3 mini (Persian) cucumbers, thinly sliced
- 1 Hass avocado, thinly sliced
- Toasted sesame seeds and sliced scallion greens (optional), for garnish

In a small pot, heat 1 tablespoon of the neutral oil over medium heat until warmed. Add the garlic and ginger and cook until fragrant and softened, about 1 minute. Add the rice and 1¾ cups water, cover, and cook until the rice is tender and the water is absorbed, about 45 minutes. Remove the pot from the heat and let the rice stand, covered, for 5 minutes.

Meanwhile, in a small bowl, whisk together the soy sauce, honey, rice vinegar, and sesame oil. Set the teriyaki sauce aside.

About 15 minutes before the rice is done, in a large skillet, heat the remaining 1 tablespoon neutral oil over medium-high heat until shimmering. Season the salmon lightly with salt and add to the pan skin side down. Cook until the skin is browned and crisp, about 4 minutes. Flip and cook for 1 minute, so the fish is not yet cooked through. Transfer to a plate.

Pour the oil out of the skillet and wipe it clean. Add the teriyaki sauce and bring to a boil over medium-high heat. Cook until the sauce is reduced by half, about 1 minute. Return the salmon to the skillet, skin side up. Tip the skillet so the sauce pools and spoon it over the salmon and cook until the sauce is syrupy and the salmon is just cooked through, about 2 minutes. Remove the skillet from the heat.

Fluff the rice and divide among four bowls. Top with the salmon, cucumber slices, and avocado. Serve, garnished with sesame seeds and scallion greens if desired.

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Bottle in hand digging through the drawer where it always is — where it's supposed to be — somehow the corkscrew has magically disappeared. It's not there. It's run off, no doubt to that mythical place to be with all your socks that mysteriously disappear. Either way, there's still a bottle of wine with juice trapped inside that's begging to be freed. Instead of moping around, equip yourself with this valuable information and try some alternative, and potentially irresponsible, ways to access your wine when a corkscrew isn't handy.

#### A KNIFE

Insert the knife, any knife will do, about an inch into the cork at a 45-degree angle. Twist upward. Be gentle.

#### A SHOE

Place the wine bottle into the heel of a thick-soled shoe (think: sneakers). Firmly, but cautiously, slam the shoe repeatedly against a wall (or a tree if you're outside) until the cork begins to pop out of the bottle. Once the cork is about three-quarters of the way out, you should be able to remove it by twisting with your hands or pliers.

#### A HAMMER AND NAILS

Gently tap two or three nails into the cork. Use the back of the hammer to pull the cork out.

#### A WOODEN SPOON

Instead of removing the cork, this method pushes the cork into the bottle, but frees your wine nonetheless. Using the handle of the spoon, apply pressure to the cork. This may require some Hulk-like strength but it will cause the cork to slide down into the wine.

#### A BIKE PUMP

Insert the pump-needle between the cork and the edge of the bottle. Pump slowly until the cork begins to ease out. Again, once the cork is most of the way out try twisting it the rest of the way with your hands or pliers.

#### A METAL SHIRT HANGER

Twist a metal shirt hanger into a corkscrew shape using pliers. Screw into bottle and pull out.

#### A BLOWTORCH

Point your fiery wine key at the neck of the bottle, just below the cork, pointing at an upward angle. Slowly move the flame up to nudge the cork out.

#### A SCREW CAP

Avoid this issue entirely. Buy a screw cap wine next time.

# GLOSSARY

## ACIDITY

Gives wine a bright, crisp, tart taste and is essential in keeping a wine balanced — acidity balances out sweetness. You can gauge how acidic a wine is by taking note of how much you salivate after your first sip of wine. More saliva = more acid.

## BODY

Describes how heavy wine feels on the palate. When determining body, picture the difference between how skim milk feels in your mouth versus how heavy cream feels. If a wine feels like skim milk, it has a lighter body. If it feels more like heavy cream, it has a full body. Acidity, sweetness, tannin and alcohol all affect the body of a wine.

## DRY

A “dry wine” is one that does not have a sweet taste. However, even if a wine is technically dry, it can still have a considerable amount of RS that’s concealed by a higher acidity. Example: unsweetened is technically “dry.”

## FRUITY

Commonly confused with sweetness (because we affiliate

fruit with sweetness), “fruity” describes the presence of fruit flavors in wine. To better understand fruitiness in wine, imagine unsweetened iced tea with lemon squeezed in it. The tea has a fruitiness from the lemon but is still dry because it’s unsweetened.

## HEAT

The amount of alcohol in a wine. If a wine is “hot,” it has a high alcohol content. The more “heat” you feel in the back of your throat, the higher the alcohol. Example: imagine the heat you feel when taking a shot of tequila, how does this compare?

## MOUTHFEEL

The texture of a wine — how it feels in the mouth. Common words that can be used to describe mouthfeel are silky, velvety, smooth, soft, rough.

## NEW WORLD

A term used to refer to countries colonized by the old world and are relatively new to winemaking. This includes: the United States, Australia, New Zealand, South America and South Africa.

## NON-VINTAGE

A non-vintage wine is made with juice from different years and can be labeled as N.V.

## OENOPHILE

A wine lover or connoisseur.

## OLD WORLD

A term used to refer to regions that have been making wine for thousands of years (i.e. Greece, Italy, Spain, Portugal, Germany, France, Austria, Georgia, Turkey, Armenia).

## SOMMELIER

A sommelier is a knowledgeable wine professional who is trained in the proper serving techniques and etiquette of wine and typically works in a restaurant.

## SWEETNESS

A wine’s sweetness is measured by the amount of naturally occurring sugar — Residual Sugar (RS) — that’s left in the wine at the end of the fermentation process. This sweetness is ranked from bone dry (Brut Nature) to very sweet (doux) and can usually be detected by a slight tingling sensation on the tip of the tongue.

## TANNIN

The astringent or “grippy,” almost drying, feeling a red wine leaves in your mouth. A wine’s tannin level is determined by how long the pressed juice sits with the grape seeds and stems, which is where tannins are naturally found. Example: think about how your mouth feels after drinking unsweetened black tea — also high in tannin.

## TERROIR

Terroir is a somewhat complicated French word that loosely means “sense of place.” It refers to all the environmental elements that play a role in how a wine tastes: sunshine, rainfall, soil composition, humidity, etc. Each vineyard, even if directly nextdoor, is said to have a unique terroir.

## VINTAGE

A wine’s vintage is the year the grapes were harvested.



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