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EDITOR **ALEXANDRA PASTRON**
ART DIRECTOR **ANDREW PARRIS**
WINE EDITOR **HEATHER GORDON**
EDITORIAL ASSISTANTS **MORGAN KATZ, PAIGE VILLIARD**
DESIGNER **CARSON RITCH**
RECIPE PHOTOGRAPHER **LAUREN TOM**

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270 LAFAYETTE, SUITE 1105 NEW YORK, NY 10012

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THIS MONTH'S RECIPES BROUGHT TO YOU BY:



The food at little pine is, of course, why the restaurant exists. I wanted the food at little pine to be Mediterranean and California inspired, and effortlessly plant based. A picture of food will never replace an actual, beautiful plate of food served in a beautiful space. That's the simple hope I have for little pine: beautiful vegan food in a beautiful space. - Moby

CONTENTS

- 3** KA-POW! MEET YOUR UNSUNG HEROES!
- 5** AN 8,000-YEAR-OLD OVERLOOKED GEM — MORGAN KATZ
- 7** 2015 DOQI, SAPERAVI
- 9** 2015 SOLÀ FRED, CARRIGNAN
- 11** 2010 BROKEN EARTH, PETIT VERDOT
- 13** A PURE TASTE — ALEXANDRA PASTRON
- 15** 2016 UPWELL, ROSÉ
- 17** 2016 CLOT D'ENCÍS, BLANCO
- 19** 2015 SIX HATS, VIOGNIER
- 21** DIY: BITTERS



MEET YOUR UNSUNG HEROES!

THIS MONTH WE'RE CELEBRATING all things underdog, underappreciated and under-the-radar. It's easy to get caught up in what's cool, hip and trendy, but we at Wine Awesomeness are always on the prowl for things slightly off the beaten path or in need of a little more love. Sure, we'll knock back a bottle of Chardonnay with the best of 'em, but what about a nice glass of Viognier? Never heard of it?! Skip on over to **pg. 19** and get to know one!

There are some grapes that just never seem to get their moment in the spotlight, and often times these grapes are not only cast aside, but dressed up and disguised in blended wines. And hey - we're not here to knock a good blend - we're just saying that certain wines have been deemed by the wine world snobs as unworthy of being seen in their truest and most pure forms. Take the 2010 Broken Earth, Petit Verdot (**pg. 11**). You've probably met this grape before and didn't even know it! Petit Verdots are essential in making up those fancy French Bordeaux's you always drink at your in-law's house, but rarely do they get to steal the show. Like many an aspiring starlet, this red grape had to travel all the way to *Hollywood* (Okay, Paso Robles, but close enough) for its leading role. That's right, we're talking a single varietal bottle of 100 percent Petit Verdot in all its bold glory!

And while we're on the subject of single varietal wine, we've got your guide to some of the trickiest - but important - wine label terms. Know the difference between estate bottled and estate grown? Well seeing as we've got some in this month's magazine you probably should! It's all on **pg. 13**.

Now let's talk about the food, because where would our unsung heroes be without their trusty sidekicks? This month's recipe partner, little pine, is actually a hero in every sense of the word. This Silver Lake restaurant is the passion project of internationally acclaimed musician Moby. Everything on the menu is inspired by its Mediterranean locale in Southern California and it's also - wait for it - vegan! Vegan food is arguably the least-respected cuisine in the food world today, often passed off as a fad and deemed un-tasty. But little pine has some of the most amazing dishes we've ever encountered - meatless or otherwise. Did you see that Cauliflower Gratin in cashew alfredo sauce (**pg. 12**)?! Also, all of the profits at little pine go to animal welfare organizations, which is something we can all get down with.

And all the way on the last page you'll find the most underappreciated member of the cocktail world: bitters! Ever had an Old Fashioned? What about a Manhattan? You gotta have bitters to make both of those classics, but all anyone ever seems to think about is the liquor. Don't worry, we've got all the deats on how you can make your own!

So this month, take a moment to get to know - and share a glass with - some of the little guys. We promise you won't regret it.



AN 8,000-YEAR-OLD OVERLOOKED GEM

BY MORGAN KATZ

GEORGIA HAS BEEN producing great wine for thousands of years yet people don't seem to know much about it. We're talking about Georgia the country, not the state, where the wine culture is 8,000 years old.

Georgia is nestled between Russia and Turkey and shares borders with Armenia and Azerbaijan. The region is rich with history - written history records indicate early humans lived in the Georgia area around the 12th century BCE, that's BCE not CE. Even cooler still, 8,000-year-old wine jugs, the earliest wine evidence to date, have been found in Georgia. There is also evidence to suggest the first grapes were domesticated there too. Yeah, we weren't kidding when we said there's a lot of history there.

Those 8,000-year-old wine jugs are called doqis and are still used today. The doqi is a clay vessel used to keep wine cool and represents the tradition of hospitality at the Georgian table. Georgians take hospitality, and wine, extremely seriously.

"You wouldn't be considered a good host if you couldn't provide your guests with the wine you made. That's a fundamental part of dining or entertaining," says Stetson Robbins from Blue Danube Wine Co., an importer of Eastern European wine.

Homemade wine is very common in Georgia. It is fermented and stored in giant clay pots called qvevri, that are buried underground in basements, the doqi is what's used to transport the wine from the cellar to the table. For Georgians, the doqi symbolizes hospitality, as it is the object on the table that wine is poured from. But the doqi isn't a special piece of kitchenware you barely touch like the family china, it's used daily.

"Every day is a special occasion and every occasion deserves a doqi a wine. There's nothing more important than a meal and a meal isn't complete without wine," Stetson says.

This month's Georgian wine is made from 100 percent Saperavi grapes. Keeping in Georgian tradition, this month's bottle is simply named "doqi" after the vessel from which it is served (pg. 7). Saperavi does well in many conditions and makes a style of wine people really gravitate toward. Stetson believes Saperavi could compete with the big guys like Cabernet Sauvignon, but it's overlooked.

"Saperavi is among one of the great grapes of the world that hasn't gotten its due. It's an overlooked gem," he says.

The region where these overlooked gems grow is called Kakheti. The area is arguably the most important wine region in Georgia as it's responsible for three-quarters of the country's grape production. Kakheti is also the location where the 8,000-year-old wine artifacts were found. This, along with other archeological evidence, has lead many to believe this is where wine grapes were domesticated all those years ago and people have been making wine there ever since.

"Kakheti is a place humans have been making wine for so long and has remained very stable. The people have remained dedicated to making it," Stetson says.

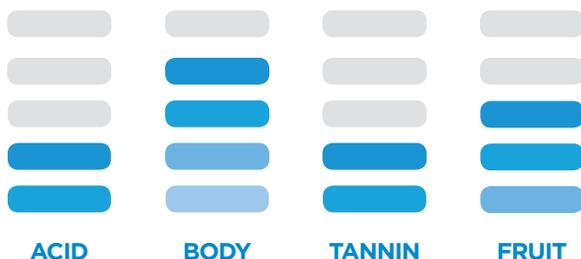
Wine is an essential element in the Georgian culture, and they've clearly been doing it long enough to perfect their craft. Even if your table doesn't have a clay doqi to pour wine from, do yourself a favor and start trying the vino from the place where it all started.

2015 DOQI, SAPERAVI

100% Saperavi



- Kakheti, Georgia
- Dancing at a garden party with earth beneath your toes.
- Salt Cured Beets with Balsamic Dressing, Arugula & Almond Ricotta
- Wish I Knew You - The Revivalists



- Packed with dark berries, flint chips and wet wood. Lots of wet concrete and lavender.
- Gritty tannins, bold blackberry juice and potting soil, full body with voluptuous weight.
- This wine definitely has a rustic vibe, making these salty yet earthy beets the perfect match.

Saperavi is a grape exclusive to Georgia - the country, not the state - and therefore has never really made its way into the glasses of those around the world. Which is a shame because it's bright and spicy and plays really well with others.

This doqi Saperavi is smooth and crisp, like climbing into freshly washed plum-colored Egyptian cotton sheets. Aromas of plum pies and diced heirloom tomatoes, black tea and green herbaceous leafiness fill the glass along with dark berries, flint chips and wet wood. The first sip is filled with gritty tannins, bold blackberry juice and potting soil, with a full body and voluptuous weight.



SALT CURED BEETS WITH BALSAMIC DRESSING, ARUGULA & ALMOND RICOTTA

- ALMOND RICOTTA**
- 2 cups raw almonds, slivered
 - 2 cups water
 - 1 probiotic capsule
 - 1 tsp salt

- SALT CURED BEETS**
- 1 3-lb box kosher salt
 - 4 medium beets, trimmed
 - ½ cup almond ricotta
 - 1 tsp thyme
 - 1 cup arugula
 - 1 pinch Maldon sea salt

- BALSAMIC VINAIGRETTE**
- ¾ cup extra-virgin olive oil
 - ¼ cup balsamic vinegar
 - 1 tsp agave
 - ½ tsp salt
 - 1 pinch fresh-ground pepper

- SOAK** the almonds overnight for 8-12 hours.
- REMOVE** almonds from water and rinse.
- PLACE** slivered almonds in a high powered blender along with water and salt. Break open the capsule of probiotics into the mixer.
- BLEND** until completely smooth, periodically scraping down the sides.
- PLACE** mixture in cheesecloth or nut milk bag and allow to ferment overnight
- SQUEEZE** some of the moisture from the mixture until desired consistency is reached
- PREHEAT** the oven to 350° F.
- PUT** a ¼-inch layer of kosher salt in the bottom of a small baking dish.
- PLACE** the beets on top of the kosher salt, make sure they do not touch. Cover the beets with the remaining kosher salt and bake uncovered until tender, around 1 hour and 15 minutes.
- REMOVE** and peel the beets (the skins will slip right off) and slice into thin rounds using a mandoline or sharp knife.
- COMBINE** the ingredients for the balsamic vinaigrette in a mason jar. Screw on the lid and shake vigorously (Vinaigrette will keep in the refrigerator for 2-3 weeks).
- ARRANGE** the beets on the plate of your choice
- TOSS** arugula with about 2 tsps of balsamic dressing, or to taste.
- ARRANGE** arugula and ricotta on beets. Sprinkle with Maldon sea salt.

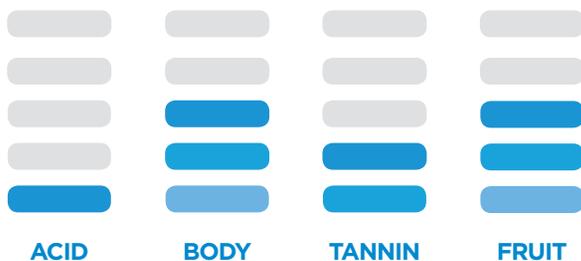
For these - and more - amazing vegan dishes, visit little pine in Silver Lake, California!

2015 SOLÀ FRED, CARIGNAN

100% Carignan



- Montsant, Spain
- Watching *The Goonies* in a park near the beach under a summer sky.
- Flatbread Pizza
- Hold Back the River - James Bay



- Black peppercorn crusted rose petals, wet asphalt, sandalwood and redwood bark.
- Big body made for food with a gentle acidity. Sundried tomato laced with raspberry jam.
- This wine has an acidity like pure electricity so it won't get lost in cashew alfredo or tempeh bacon.

The vast majority of Carignan is grown in Southern France, making this Spanish version a stand-out. The French use it in blends but this bottle here is a 100 percent single varietal wine, so you can really get the full effect of its meaty and earthy flavors. For years this grape was considered to be lower-quality but it's finally being given the TLC it needs to shine its brightest!

Drinking this wine is like smashed cranberry and awkward elbows touching at holiday parties with unfamiliar people. Musty black tea, and wet wood notes. Medium plus body that would pair well with hearty meat dishes floods the palate leaving you with dusty tannins. Smoky, flinty, cool weather and breathing in gloomy morning fog.



FLATBREAD PIZZA

DOUGH

- 2 cups warm water (around 95°F)
- 2 tsp yeast
- 2 tsp salt
- 2 tsp agave
- 4 ½ cups all purpose flour, plus a little extra for rolling

PIZZA

- 2 oz Cashew Alfredo (see pg. 12)
- 1 oz roasted garlic
- 2 cup sautéed spinach
- ½ red bell pepper, thinly sliced
- ½ yellow bell pepper, thinly sliced
- 2 pieces of Lightlife Fakin' Bacon Tempeh Strips, chopped into small pieces
- ½ cup Follow Your Heart vegan parmesan

COMBINE warm water, yeast and salt in a bowl and allow to bloom for around 3 minutes.

PLACE yeast mixture in stand mixer with dough hook attachment. Add flour and mix on low for 45 seconds. If mixing by hand, place flour in a medium bowl. Make a small well with your hand, add yeast mixture and gently mix.

TRANSFER to a floured surface and knead until the dough comes together. It will be slightly sticky to the touch.

TRANSFER to a lightly oiled bowl and cover. Allow to rest whilst prepping vegetables.

PREHEAT oven to 350°F.

ROLL pizza crust into desired shape on parchment paper.

TRANSFER to a sheet pan (keeping dough on parchment).

SPREAD cashew alfredo evenly onto pizza crust, leaving a small gap.

ARRANGE roasted garlic, sauteed spinach, red and yellow bell peppers and Fakin' Bacon on top of cashew alfredo.

SPRINKLE vegan parmesan evenly around surface.

BAKE for 10-15 minutes until cheese is melted and crust is golden brown.

For these - and more - amazing vegan dishes, visit [little pine in Silver Lake, California!](#)

2010 BROKEN EARTH, PETIT VERDOT

100% Petit Verdot

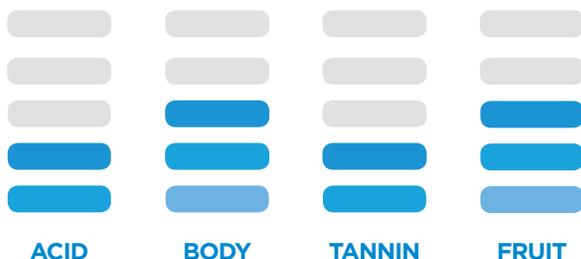


 Paso Robles, CA

 Laying in the wet sand, on a hot day, watching the waves.

 Cauliflower Gratin

 Congratulations - Post Malone



 Aromas of dusty bramble berries and wet pine. Dewy tree bark and sappy pinecones.

 Musty wood, tea and earthy notes. Clay and the taste of licking under stepping stones.

 This dish is as hearty as they come (don't let its meatless-ness fool you), but this musty red can take it!

Petit Verdot is a bold grape - like, super bold. Which is why traditionally it is used in very small quantities as a blending grape in its native France. But this one from Broken Earth is not only an undiluted bottle of boldness, it's also from the Golden State of California. Let's just say this isn't the type of bottle you'd bump into at a supermarket, but rather at an edgy gallery opening for your weird college roommate.

This wine tastes like laying in a pile of freshly raked autumn leaves eating blueberries straight out of the carton while wearing a terrycloth, navy blue Juicy sweatsuit. Freshly grated nutmeg and green cantaloupe rinds. Wet green tea leaves and morning air in late autumn near a forest that surrounds a lake. Aromas of canned cranberry sauce and wet lake dock wood.



CAULIFLOWER GRATIN

CASHEW ALFREDO

- 2 medium onions, diced
- 8 garlic cloves
- 2 cups vegetable broth
- 1 tsp salt
- ½ tsp black pepper
- 1 cup cashews (soaked overnight)
- 1 cup nutritional yeast
- 2 tbsp miso
- 2 tbsp lemon juice

GRATIN

- 1 medium cauliflower, cut into bite sized florets
- 4 tbsp Follow Your Heart vegan parmesan
- 1 tbsp bread crumbs
- 1 tsp chives or parsley, to garnish

PREHEAT oven 350°F.

SAUTÉ onions and garlic in olive oil until translucent.

PLACE all ingredients for cashew alfredo in a high speed blender.

BLEND until completely smooth and set aside.

PLACE cauliflower and sauce in a heat proof ceramic dish. Cover with aluminum foil. Bake for 30-45 minutes until tender.

REMOVE foil and cover with vegan parmesan.

BAKE for a further 8-10 minutes or until melted

REMOVE from oven and top with bread crumbs and chives.

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A PURE TASTE

BY ALEXANDRA PASTRON



WHILE BUYING A WINE based on its label is a lot like buying a book based on its cover, there are some cues we can take from our labels to help guide us in the wine selecting process. We're talking about taking things a step beyond just the country of origin or the varietal of the grapes. We're actually focusing on three very specific terms: single vineyard, estate grown and estate bottled.

In the past, these words weren't actually very well regulated, making the fact that they all have pretty similar meanings even more confusing. These days, though, wineries gotta play by the rules.

SINGLE VINEYARD

Let's start with the simplest and seemingly most self-explanatory of these terms: single vineyard. For a bottle to be labeled as a single vineyard wine, all of the grapes must have been selected from one, isolated vineyard

plot. But this doesn't mean that every single *varietal* bottle is a single vineyard bottle. Take, for example, this month's 2015 Solà Fred, Carignan (**pg. 9**). This is a 100 percent Carignan - no other types of grapes involved - making it a single varietal wine, but the Carignan grapes in this bottle were grown and harvested from several different vineyards situated in different, altitudes and soil types. Therefore, the 2015 Solà Fred, Carignan is not a single vineyard wine.

ESTATE GROWN

Now, let's kick things up a notch. While estate grown may at first seem like the same thing as single vineyard, it is actually quite different. For a wine to be labeled as estate grown all of the grapes in the bottle must have been grown on land that is owned (or completely controlled) by one winery and located within a singular designated grape growing region. So the grapes can come

from several different vineyards as long as they are all completely controlled by the winemaker. Now, take a look at the bottom right of the label on this month's 2010 Broken Earth, Petit Verdot (**pg. 11**). See that? Estate grown, baby!

ESTATE BOTTLED

Now for the last one. For the TTB - the governing body that decides these sorts of things - to allow a winemaker to use the term estate bottled on their bottles, the wine must meet all of the above criteria for estate grown plus a little bit more. After the grapes have been harvested from the estate grown vineyards, the entire winemaking process (crushing, fermenting, aging and bottling) must occur in one continuous process on the winery premises. And, finally, the winery and the vineyard must be located within the same designated wine growing region (called a "viticultural area").

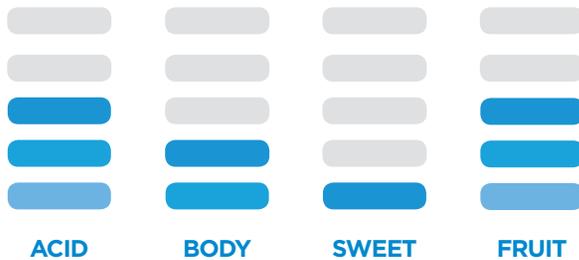
All of these technicalities may leave you with a few questions. For starters, what does all of that mean for the wine? And, more importantly, why do we care? Like most things in the world of wine regulations, these terms are intended to be an indicator of higher quality wine, but the reality is there's plenty of amazing vino that doesn't fall into these categories. What these labels do guarantee is that you're getting a very pure, unadulterated taste of the vineyard (in single vineyard wines), the winery's estate (in estate grown wines) or the winemaker's intentions (in estate bottled wines). We're not here to tell you one winemaking process is better than the other - we are here to say that if you haven't yet poured yourself a glass of that Carignan or Petit Verdot, you better get on it!

2016 UPWELL, ROSÉ

100% Tempranillo



- Lodi, California
- Watching a bonfire on a chilly, summer night by the ocean.
- Brown Sugar Cake
- Lose My Cool - Amber Mark



- Rhubarb, watermelon rinds, yellow citrus. Strawberry stems, salty toasted pumpkin seeds.
- Powdery white flowers, fresh pressed watermelon juice, slight brown pinecone sappiness.
- This is a light, lunch wine - and since we're already having wine with lunch we might as well have dessert too.

Americans are chugging rosé, but not American rosé. That's all about to change now that this Spanish grape has migrated to California in order to make this version of the pink vino. Plus it's made using sustainable harvesting methods, which we can always get behind. Once you've downed this rosé Tempranillo go ahead and try a red Tempranillo - we can promise it won't disappoint.

Drinking this is like watching a long haired hippy play the harp without shoes. Flowing fingers moving fluidly, bare shoulders draped in light pink feathery fabric. Medium to light body, clean brine on the finish, ultra quaffable. Perfect for mindless drinking in the summertime on a hot afternoon.



BROWN SUGAR CAKE

GLAZE

- 8 oz Earth Balance butter
- ½ cup maple syrup
- 1 cup dark brown sugar
- 1 tsp vanilla

FRUIT

- 6 plums, halved and pitted

FLAX EGG

- 6 tbsp ground flax
- 9 oz water
- 1 ½ tsp vanilla

CREAM

- 1 lb Earth Balance butter
- 1 cup sugar
- ½ cup dark brown sugar

BATTER

- 2 cups all-purpose flour
- 1 ½ cup almond flour
- 1 tsp salt
- 2 tsp baking powder
- ½ tsp cinnamon
- ¼ tsp nutmeg

GREASE 9-inch cake pan. Line with parchment and also grease outside of parchment.

BRING glaze ingredients to a boil then remove from heat and whisk so all ingredients are fully incorporated.

POUR glaze into cake pan.

PLACE plums flesh side down on glaze and let chill.

MIX flax egg ingredients together in a bowl until fully incorporated. Set aside.

PLACE all ingredients for cream into stand mixer bowl and mix until smooth.

ADD flax egg and batter ingredients into stand mixer and process until fully incorporated.

POUR into cake pan.

BAKE at 325°F for around 1 ½ hours. Check after one hour. Skewer should come out clean when inserted.

SERVE with coconut milk whipped cream.

For these - and more - amazing vegan dishes, visit little pine in Silver Lake, California!

2016 CLOT D'ENCÍS, BLANCO

100% White Grenache



- Catalonia, Spain
- Justin and Jessica Timberlake's summer garden vow renewal.
- Harissa Roasted Carrots with Tzatziki Dip
- Pop -*NSYNC



- Peach tea, lime leaves, cantaloupe and white flowers. Sawdust, sage and purple basil.
- Lime popsicles and a lemon iced. Apricots, yellow apple skins and crushed seashells.
- This is a light, soft and subtle wine that will prepare the palate for this spicy Harissa and Tzatziki combo.

Sure you've probably had Grenache, or Garnacha as it's known in its native Spain, but what about White Grenache? This white grape is a cousin to the red one and deserves just as much attention. Next time you spot one, skip the Chardonnay or Sauvignon Blanc and go for this chuggable white instead.

This is a bottle that tastes like scooping bites out of half a honeydew, spitting out the seeds while listening to *NSYNC. Light bodied and definitely thirst quenching with a lifted minerality of sand and chalk, and low levels of fruit. Almost like coming up for air between salty kisses.



HARISSA ROASTED CARROTS WITH TZATZIKI DIP

- 1 bunch carrots with tops
 - 4 tbsp Harissa paste (Trader Joe's or similar)
 - 1 tsp agave
 - 1 tsp salt salt
 - 2 cloves minced garlic
 - 1 tsp lemon zest
- TZATZIKI**
- 1 cup cashews, soaked overnight
 - ½ English cucumber, rough chopped
 - ½ cup water
 - 1 tbsp olive oil
 - 3 tbsp lemon juice
 - 4 garlic cloves
 - 1 tbsp mint, finely chopped
- PREHEAT** oven to 450°F.
- TRIM** carrot tops leaving 1-inch of stem. Wash carrots. Discard tops.
- WHISK** garlic, oil, agave, harissa. Toss with carrots and season with salt. Roast, tossing occasionally, until carrots are tender and are begin to caramelize (30 - 45 mins).
- PLACE** all ingredients except mint and water in high powered blender.
- ADD** ¼ cup water. Turn blender on. Slowly add more water until the blender is able to run smoothly.
- BLEND** until completely smooth. Transfer into a container and stir in mint.
- PLATE** carrots and garnish with lemon zest.

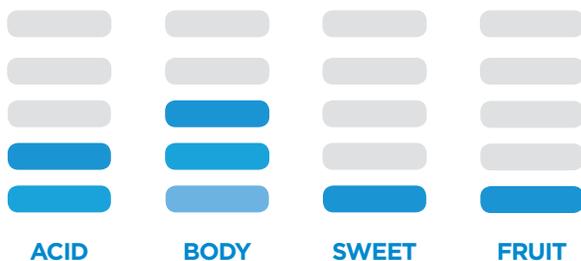
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2015 SIX HATS, VIOGNIER

100% Viognier



- Piekenierskloof, South Africa
- Laying in sun-drenched living rooms, whistling with the wind.
- Blistered Shishitos with Kimchi Aioli
- Green Light - Lorde



- Juicy green kiwis. Slightly stale buttered popcorn with freshly cracked white pepper.
- Blooming white Gerber daisies, freshly picked basil and crushed Easter lilies.
- Some shishitos are hotter than others - when the heat kicks in this refreshing wine will put out the fire.

It's no secret that we're big fans of South African wines at WA, but this one has the added bonus of being Fair Trade! Plus, it's not everyday that you come across a Viognier in the wild, particularly one that's not a blend. Which makes this wine even more fun to savor.

In the glass you'll see a pale green and light straw hue that's ultra refreshing just to look at. Sublimely herby, green and crisp, this is the kind of wine you don't just sip, you gulp. Tastes like lemon lime flat soda and fireflies. The kind of wine a Disney princess would drink in a gazebo, in the middle of July, while waiting for prince charming to get home from his desk job.



BLISTERED SHISHITOS WITH KIMCHI AIOLI

KIMCHI AIOLI

- 6 oz Sir Kensington Fabenaïse
- 5 oz vegan Kimchi
- 2 cloves garlic
- 1 tsp rice vinegar
- 1 tsp agave
- 1 tsp toasted sesame oil

PLACE all ingredients for Kimchi aioli in food processor and mix until smooth.

ADD olive oil to a cast iron skillet or large fry pan and heat until the oil begins to smoke.

THROW in 10 peppers and cook for around 4 minutes until skin starts to soften, blister and you start to see signs of a slight char.

REMOVE the first batch and repeat with remaining shishitos.

PLATE and serve with kimchi aioli.

SHISHITOS

- 20 shishitos
- 1 tbsp olive oil
- 1 tsp Maldon sea salt

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DIY: BITTERS

BY THE WA CREW



BITTERS ARE AN ESSENTIAL ingredient when crafting a well-balanced cocktail. For a quick refresher - bitters are alcohol that has been flavored with botanicals that make the liquid bitter, sour, very aromatic and perfect for adding depth to drinks. Just as salt enhances the flavors in food, bitters enhances the flavors in drinks.

Basic bitters are great, but the cool thing about making your own bitters is you can totally customize it based on the kind of cocktails you drink. If you drink more vodka and gin, light liquor based bitters are for you. From orange to coffee, you can combine all sorts of flavors to add layers of complexity to any beverage. Because you want fully developed flavors in your bitters, the process takes some time but it's all extremely easy and mostly hands-off. Be sure to use whole ingredients, not ground, so they can be strained after steeping. Try this standard orange bitters recipe to get your feet wet and soon enough you'll be creating all sorts of delicious concoctions.

WHAT YOU'LL NEED

- 2 cups grain alcohol (everclear, 151 rum or other high proof spirit)
- 1 teaspoon orange peel, minced
- 1 teaspoon cardamom
- 1 teaspoon coriander
- ½ teaspoon anise seeds
- 4 cups water
- Sweetener (simple syrup, honey, molasses, or any other sweetener you prefer)

HOW YOU'LL DO IT

ADD all spices to a clean mason jar and cover with the alcohol.

SEAL the jar and keep it in a cool, dark place for two weeks.

SHAKE the jar once a day to ensure flavors are diffusing equally.

STRAIN the alcohol using a cheesecloth into another mason jar, after two weeks.

SEAL the jar and save the strained alcohol for later.

MUDDLE the spices from the cheesecloth in a bowl until turned into a slurry or paste.

PLACE this mixture into a saucepan with the water and bring to a boil. Cover and reduce heat and let simmer for 5-7 minutes.

POUR the mixture into a mason jar and store in a cool, dark place for 5 days, shaking daily.

STRAIN through cheesecloth into a jar and discard spices.

MEASURE out equal parts alcohol mixture and infused water and combine in a mason jar.

SAVE remaining water to further dilute alcohol mixture if necessary.

TASTE and add desired sweetness.

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