

thebacklabel[®]

A monthly wine journey curated for adventurous souls

SUNDAY NIGHT TV



YOUR WEEKLY PROGRAMMING
IS ABOUT TO BEGIN, SO
PLEASE GET OUT YOUR VINO



GENESIS OF SUNDAY NIGHT TV

BY LOGAN LEE

TOO MANY MOONS AGO I was in college. I was a poli sci kid at the College of Charleston waiting tables for some extra bucks with a more than healthy appetite for the social part of the college experience. But I was still living off tips and whatever my mom deposited in my first bank account, so I had to find clever ways to have fun. Nearly at the same time, the show “Entourage” was all the rage and probably consumed a lot of people’s Sunday evenings. For me, this was the start of Sunday TV being a thing.

But the real birth of exceptional Sunday night television started a handful of years earlier with “The Sopranos.” The show premiered in 1999 and truly was a TV game changer. Before 1999, most actors either stuck to the small screen or to the movie screen, but “The Sopranos” ushered in a wave of truly incredible television. I think that new wave of shows that found a home on Sunday night changed a lot about how all of us planned out our weekends.

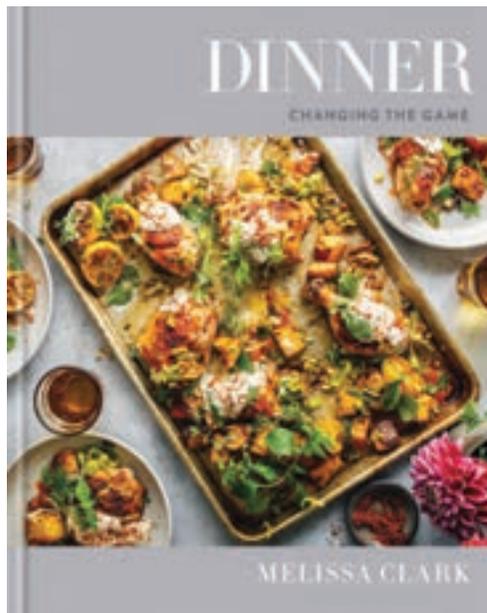
So back to college... My friend group at large wanted to hang out for “Entourage” on Sunday nights, which led to BBQs, potlucks, and family style meals. Those nights sealed friendships that are still lasting today. And for the August issue of thebacklabel, we wanted to salute Sunday Night TV and everything that it has come to mean. We’ve got 6 super cool wines curated from Sicily, France, and California. The vino from Sicily is made by a Brit that moved to Italy in 1998 on a quest to be a winemaker. Our French picks come from small production estates in the Rhône and Languedoc regions. And when it comes to California, we’re revisiting a Wine Awesomeness OG, Iconic Wines, and their new vintage of Sidekick Cab and Chard!

But, we’re not done yet! You gotta have bites for your Sunday Night TV crew. So we pinged our new fave, Melissa Clark. She’s a serious culinary wizard, but not in a stuffy or pretentious way. The food she gets behind is food we can actually make in our apartments without feeling dumb or needing scientific equipment to make the meal.

Get ready to upgrade your Sunday Night TV! Sip up and enjoy. –LL

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THIS MONTH'S RECIPES BROUGHT TO YOU BY:



MELISSA CLARK is the author of *Dinner* and *Dinner in an Instant* and a staff writer for the New York Times Food section, where she writes their wildly popular food column "A Good Appetite." The column receives 2 million unique visitors and 10 million pages views per month online, and Melissa stars in a complementary weekly video series. The winner of James Beard and IACP awards, she is a regular on Today and NPR.

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WINE AND UNWIND

COOKING TIPS WE CAN GET BEHIND

WHO IS MELISSA CLARK?

Food writer and cookbook author Melissa Clark is a staff reporter for the New York Times Food section, where she writes the popular column “A Good Appetite” and appears in a weekly cooking video series. From discovering the Fried Twinkie to Guac w/ Peas, Melissa Clark is basically the Internet’s queen of the recipe.

WHY WE LOVE HER.

We just loved her food, style, and ease. Her goal is to elevate cooking without being pretentious or taking things too seriously, which is our goal for wine. That passion is magnetic!

Clark likes to say she’s on a mission for “the intersection of ease and flavor” as she tries to move us all from “the mindset of a protein and two sides—it’s a very antiquated, 1950s way of cooking.”

LOOK WHO SHE HAS WORKED WITH!

Clark has written nearly 40 cookbooks! FORTY! That is a lot, but even cooler... look who she has collaborated with when it comes to cookbooks! Daniel Boulud on *Braise*, David Bouley with *East of Paris*, Andrew Feinberg of Franny’s in Brooklyn, Claudia Fleming on *The Last Course*, and Bruce & Eric Bromberg on their restaurant’s namesake cookbook, *Blue Ribbon*.

COOKING TIPS.

Salt your avocado! When you’re making a salad with an avocado in it, make sure to “always salt the avocado when it’s on the cutting board, before it goes on the salad, or it never gets enough salt.”

Good ingredients are more available than ever before like kimchi and quinoa. Add some flare like “Garam Masala to stovetop mac ‘n’ cheese, to dress up beloved staples.”

One of Clark’s favorite dinner party tricks: Give people something to do. “It breaks the ice, helps them feel engaged and gives you a sous-chef.” Save the tough jobs for yourself though: “I asked my friend to carve a goose, and he almost (but not quite!) ended up in the emergency room after slashing his hand. But it’s a good story! And the goose was delicious.”

MOST IMPORTANTLY.

Melissa Clark’s best tip is simply “drink wine, unwind and enjoy the process. This is what will keep you cooking.”



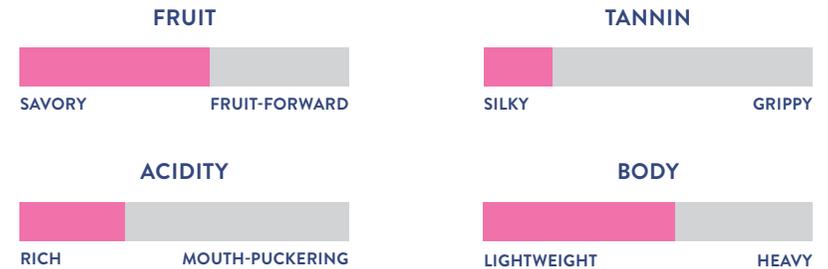
2016 SIDEKICK CABERNET SAUVIGNON CALIFORNIA

100% Cabernet Sauvignon

 Cedar, mocha, ripe plum, pipe tobacco, loam, licorice.

 Rich, bold, dark berries with anise nuances and a chewy grip.

MOOD: The Cali Cab is vintage California wine kinda like the Eagles are vintage California rock 'n roll and decided to have a private concert in your apartment but somehow 'Hotel California' got stuck on repeat.



Birk O'Halloran and Karl Antle are longtime Wine Awesomeness partners. We've loved their rebellious take on wine from the very beginning, and what is unique about their rebellion is that it is more of a hat tip to the classics. They started Iconic Wine out of a love for Chardonnay (and also comic books) and quickly added their take on wine with Cabernet Sauvignon.

Some dishes and wines were just made for each other. Such as the delicious destiny of California Cabernet and the illustrious hamburger. This is a drool-worthy duo that could power a post-meal strongman competition or just a nap on the sofa. It's a protein shake for the people, one that transcends trends.

This cabernet's gentle tannins melt through meat like a Ginzu cuts a tomato. The salty meat juice plays nicely with the plum, berries, and earthy Cab flavors, forcing eyes shut to process the near explosion of flavor. It just doesn't get any better. Fresh Cali Cab with a killer burger. Bring it on.

 This is the red wine you bring to your rowdy uncle's annual backyard burger grill off!



CHORIZO PORK BURGERS WITH GRILLED HONEY ONIONS AND MANCHEGO

SERVES 6 - 8

1 pound ground pork

1 pound fresh (uncured) chorizo, squeezed out of its casings

½ teaspoon kosher salt, plus more as needed

½ teaspoon smoked paprika (hot or sweet) to taste

½ teaspoon ground cumin

1 garlic clove, grated on a Microplane or minced

1½ tablespoons extra-virgin olive oil

1 tablespoon sherry vinegar

2 teaspoons honey

1 large Spanish onion, sliced

6 ounces Manchego cheese, thinly sliced

Hamburger buns, for serving

Mayonnaise, mustard, and/or ketchup, for serving (optional)

Sliced pickles, for serving (optional)

Heat a grill or broiler to high.

In a large bowl, combine the pork, chorizo, salt, paprika, cumin, and garlic, mixing just to combine. Form into 6 to 8 patties, taking care to keep the mixture loose and not pack it tightly (which makes for a tough burger, as does overmixing; always use a light touch with ground meat).

In a small bowl, mix together the olive oil, sherry vinegar, and honey. Brush this over both sides of the onion slices and sprinkle them with salt. Grill or broil the onions until they are golden brown on both sides, about 2 minutes per side. Transfer the onions to a plate.

Grill or broil the burgers on both sides until they are cooked to medium. Since this is raw pork, the meat should be cooked until pink on the inside but not red rare (140°F will give you medium to medium-rare meat). This can take anywhere from 3 to 6 minutes per side, depending on how thick you formed your patties and how hot your fire is, so watch them carefully.

When the burgers are almost cooked through, top them with the cheese and let the cheese melt while the patties finish cooking. You can also toast the buns at this point if you like.

Serve the burgers in the buns, spread with your condiments of choice and the onions and pickles, if using, on top.



2017 BELLULA PINOT NOIR

PAYS D'OC, FRANCE

100% Pinot Noir

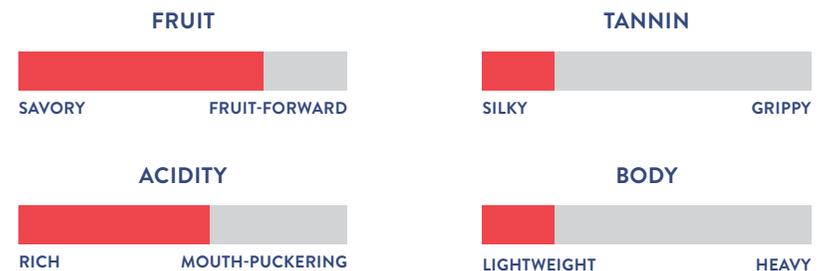


Peppery strawberry and raspberry jam.



Sipping confirms the nose of red fruit but with a touch of French carefree style.

MOOD: The band Phoenix is from France. This pinot is from France. Put on their new album, *Ti Amo*, and pop this bottle as you take in their love-longing tunes.



Until the last decade, Pays d'Oc in the South of France was often associated with bulk wine private labeled with cute cats wearing berets, but recently the region has really started avoiding the bulk juice game and building a reputation as an amazing French wine region.

The Bellula Pinot Noir is one of the best examples we've found of this trend. We found this bottle with the help of WA collaborator Jean-Phillipe Bourgeois aka JP. A native Frenchman with a unique understanding that in France wine is a crossroads of culture, family, and place. He's been hunting down finds like this for the last ten years. The wines JP finds are wines you gotta know someone to find and we've been lucky enough to tap into his relationships to bring the vino to you!



This bottle is the perfect one to show your friends that chilled red is super cool and maybe pair it up with something heavier.



SEARED DUCK BREASTS WITH PLUMS AND GARAM MASALA

SERVES 4

**2 pounds boneless duck breasts (4
large breast halves)**

2 teaspoons garam masala

1 teaspoon kosher salt

**½ teaspoon freshly ground black
pepper**

¼ teaspoon ground allspice

1 cup diced pitted plums

**2 tablespoons dry rosé or dry
white wine**

1 bay leaf

**Good-quality balsamic vinegar to
taste**

**Handful of chopped fresh basil
leaves**

Use a sharp knife to score the skin of each duck breast in a crosshatch pattern, spacing the cuts about ½ inch apart. Take care not to cut all the way through the fat into the flesh.

In a small bowl, stir together the garam masala, salt, pepper, and allspice. Rub the mixture all over the duck, cover the duck loosely with plastic wrap, and let it stand for 30 minutes.

Heat the oven to 350°F.

Heat a large skillet over medium heat. Add the duck breasts to the skillet, fat-side down. Cook, without moving the breasts, until much of the fat has rendered and the skin is mahogany colored, 4 to 5 minutes.

Spoon off all but a thin slick of fat from the skillet. Toss the plums into the skillet, and then add the wine and the bay leaf. Flip the duck breasts over and transfer the skillet to the oven. Cook until an instant-read thermometer inserted into the duck meat registers 125°F, 3 to 5 minutes.

Transfer the duck breasts to a cutting board to rest for 5 minutes.

Meanwhile, return the skillet to medium-high heat and simmer the pan juices and plums until they form a nice sauce, 2 to 3 minutes. Stir in a drizzle of balsamic vinegar and basil leaves. Thinly slice the duck breast and serve it with the sauce spooned on top.



VINACCIO ROSSO, NV

SICILY, ITALY

100% Nerello Mascalese

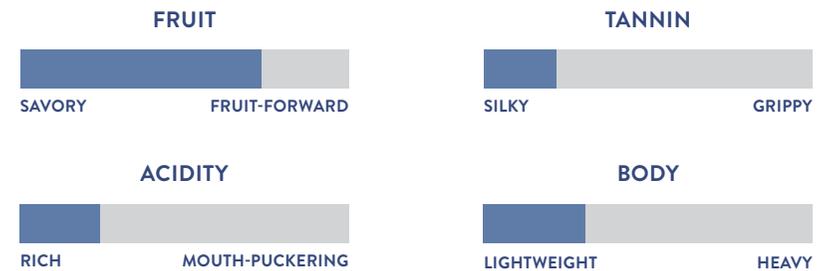


Fresh cherries smashed through clove and bay leaves.



Jammy, clean fruit with a medium to light body, easy drinking like picking fresh red fruit straight from the earth.

MOOD: This is a wine that makes you feel like you are the cool kid! It's fresh and jammy and will make you want to throw a dance party with friends. But the vino is so cool you can just dance on your own... Robyn style.



Nerello Mascalese is the Pinot Noir of Sicily. Over the years, WA has found some of our faves on this big island at the very end of Italy, but this wine and story might be the coolest yet! Meet the winemaker of Vinaccio, Tim Manning, who left the UK in 1998 to chase a dream of becoming a winemaker in Italy. Manning, inspired by all the allure and tradition of Italy, quickly found his way into an assistant winemaker role in Tuscany, but with a fierce, independent spirit that wanted to experiment and shake things up. He built a reputation by combining innovative techniques on old varietals with natural winemaking.

Vinaccio Rosso is vintage Manning. The juice is like sipping an adult version of the most amazing cherries you've ever found at a hipster farmers market. By hipster farmers market, I mean the kid selling these cherries is wearing way too tight of jeans and smoking a clove cigarette that somehow enhances the cherry flavors of the vino.



Show off your wine knowledge and tell your friends that Nerello Mascalese is the Pinot Noir of Sicily.



STICKY TAMARIND CHICKEN

SERVES 6

3 tablespoons Asian fish sauce

2½ tablespoons soy sauce

3 tablespoons honey

1 tablespoon toasted sesame oil

½ tablespoon tamarind paste or concentrate

½ teaspoon red chile flakes

Grated zest of 1 lime

1 garlic clove, grated on a Microplane or minced

3 pounds bone-in, skinless chicken thighs

Freshly ground black pepper to taste

1 jalapeño, sliced (optional)

Crisp lettuce leaves, such as Bibb or romaine, for serving

Heat the oven to 425°F.

In a large bowl, whisk together the fish sauce, soy sauce, honey, sesame oil, tamarind, chile flakes, lime zest, and garlic.

Pat the chicken dry with paper towels. Add the chicken to the sauce in the bowl, and turn to coat the pieces well. Arrange the chicken on a rimmed baking sheet, and pour the sauce over it. (If you like, you can refrigerate the chicken at this point, covered, for up to 24 hours.) Roast, turning the chicken occasionally, until it is cooked through and caramelized, 25 to 30 minutes.

Top the chicken with plenty of black pepper and jalapeño slices if desired. Serve over lettuce leaves.

INTRODUCING: THE NEW SUNDAY NIGHT



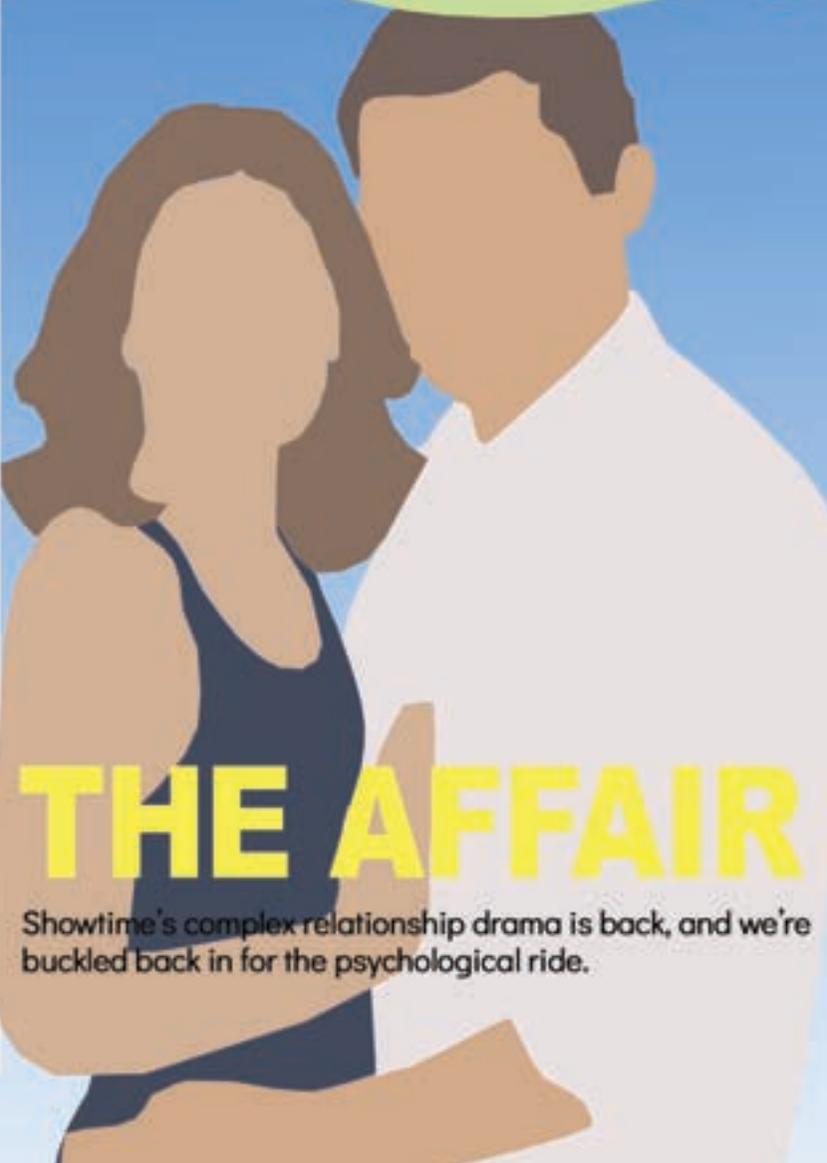
Move over Sunday night dinner, there's a new Sunday ritual in full swing. Grab some popcorn, hunker down on the couch, and see for yourself how the rise of popular Sunday night programming has made your last sweet hours of the weekend best spent with your remote in hand.



GAME OF THRONES
Only one family can take the throne. Who will it be?



OUTLANDER
On the set of the sexy, time-bending hit!



THE AFFAIR

Showtime's complex relationship drama is back, and we're buckled back in for the psychological ride.

Sunday Night TV

Times are in Eastern Time and may vary in some cities*
*times are also not entirely accurate, so will likely vary in all cities. Sorry.

	8:00	8:30	9:00	9:30	10:00	10:30
Network						
Showtime	[Redacted]		The Affair. Stressful infidelity, manslaughter, and Montauk. Need we say more. (TV-MA)		Billions. Money, money, money, corruption, and money. Also, Paul. (TV-MA)	
STARZ	Vida. (TV-MA)	Sweetbitter. (TV-MA)	Power. A nightclub owner lives a double life as a drug dealer. Time management is crucial. (TV-MA)		[Redacted]	
HBO 1	[Redacted]		The Sopranos. We're still recovering from that nerve-racking "cut to black" ending, TBH. (TV-MA)		Sex and the City. Four friends prove that love (err, sex) really is a battlefield in Manhattan. (TV-MA)	
HBO 2	True Blood. A unique vampiric tale from a time (c. 2008) when vampiric tales were all but rare. (TV-MA)		Entourage. Four friends from Queens head west and work on navigating Tinseltown. (TV-14)		[Redacted]	
HBO 3	[Redacted]		Sharp Objects. Whodunit with sharp objects, boozy objects, and gruesome dental motifs. (TV-MA)		Succession. The tale of a "fictional" (so, not Murdoch?) American global-media family. (TV-MA)	
HBO 4	[Redacted]		Game of Thrones. You call the red wedding a game? Well, it's not. (TV-MA)		Westworld. More of a game than GoT (re: amusement park) but also still not a game. (TV-MA)	
ABC	Desperate Housewives. True desperation is getting locked out of your house naked, a la Susan. (TV-14)		[Redacted]		[Redacted]	
AMC	[Redacted]		Mad Men. Drama about the glamorous (and cutthroat) world of 1960s advertising. (TV-14)		[Redacted]	
Fox	Bob's Burgers. (TV-PG)	The Simpsons. (TV-14)	Family Guy. (TV-14)	[Redacted]		[Redacted]



2017 SIDEKICK CHARDONNAY

NAPA, CALIFORNIA

100% Chardonnay

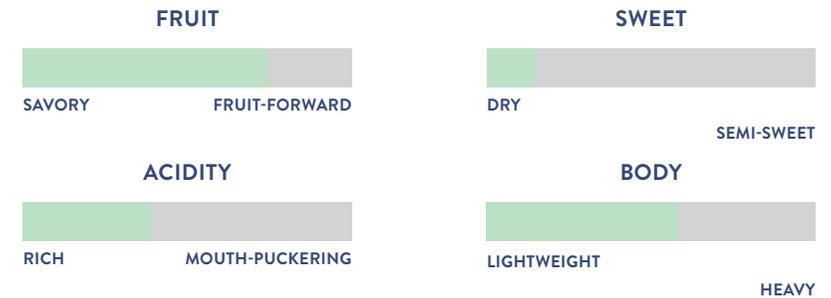


Your florist figured out a way to add apricot and nectarine to your favorite flower arrangement.



Bright and vibrant fruit balanced by minerality, showing off the best in Cali Chard.

MOOD: Jamming to The Temptations Pandora station on a Sunday afternoon as you remember why the classics are so good. It's that appreciation for the best of the past that comes through in this Chard.



Birk O'Halloran and Karl Antle are longtime Wine Awesomeness partners. We've loved their rebellious take on wine from the very beginning. They started Iconic Wine out of a love for Chardonnay (and also comic books). They've done it again with the latest release of the Sidekick Chardonnay. It's an excellent example of what WA has spent the last 5 years trying to show about Chardonnays potential — not as the sweet fruit and oak bomb some have come to expect, but a wine with true depth!

With pear and citrus at its core, the wine gets a real lift where some Chardonnays fall into flat, flabbiness. For the 2017 vintage, the duo worked with multiple vineyard sources from around northern California, as far north as Anderson Valley to as far south as Lodi. This grape hunting led to finding the best fruit for the price to create a Chardonnay that doesn't feel cheap or oaky, but more like your bff everyday white wine. It's like someone keeps giving you flowers and fresh fruit but in bottle form.



White wine can go with steak and this Chardonnay is one of those white wines, but seafood is always a solid option if you're not feeling red meat.



SHRIMP BANH MI

SERVES 2

2 small carrots, peeled and shredded

½ cup thinly sliced radishes

1 jalapeño, seeded and diced, plus more thinly sliced jalapeño for serving

4 teaspoons rice vinegar

Pinch of sugar

Kosher salt to taste

2½ teaspoons Asian fish sauce

16 sprigs fresh cilantro

2 garlic cloves

2 teaspoons grated peeled fresh ginger

1 lemongrass stalk, trimmed, outer layers removed, inner core smashed and chopped

1 small fresh chile (such as Thai or serrano), halved and seeded

8 ounces shrimp, peeled and deveined

2 tablespoons toasted sesame oil

Mayonnaise, for serving

Sriracha, for serving

1 baguette, split lengthwise and crosswise, and toasted

In a small bowl, toss together the carrots, radishes, jalapeño, 2 teaspoons of the rice vinegar, a pinch each of sugar and salt, and ½ teaspoon of the fish sauce. Stir to combine, and let it rest while you prepare the shrimp.

In a food processor, combine 8 cilantro sprigs with the garlic, ginger, lemongrass, chile, and remaining 2 teaspoons each fish sauce and rice vinegar, and process until everything is finely chopped. Add the shrimp and pulse the mixture, continually scraping down the sides of the bowl, until you have a chunky paste.

Heat the sesame oil in a large skillet over high heat. Add the shrimp paste, pressing it into the skillet. Cook until the paste is browned on one side, 2 to 3 minutes. Flip it over and cook until it is browned on the other side. (Don't worry if it breaks up. It can be like a hash or like a burger—both will work in the sandwich.) Sprinkle the cooked shrimp paste lightly with salt.

Spread mayonnaise and Sriracha to taste over the cut sides of the baguette pieces. Place the shrimp mixture on the bottom 2 pieces of baguette and top with the pickled carrots and radishes, the remaining 8 cilantro sprigs, and jalapeño slices to taste. Cover with baguette tops to form sandwiches.



VINACCIO BIANCO, NV

SICILY, ITALY

100% Grillo



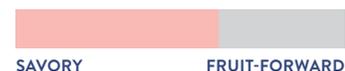
Grilled peaches and lemon get together for a summer hang out.



Apricot, grapefruit, and the most delicious version of beeswax you can imagine.

MOOD: You're salty and slightly sunburnt from a day at the beach. This is the bottle you pop, pour a glass, and take into your beach house outdoor shower. Or like us, sip as you hose yourself off in the front lawn. Same, same.

FRUIT



SWEET



ACIDITY



BODY



Sicily is one of the most underrated and undervalued wine regions on the planet. Sicilians have been utilizing their land for centuries to produce so many amazing things, but what happens when a Brit transplant makes his way to Italy and throws out all the traditions and the rules!?!?

Meet the winemaker of Vinaccio, Tim Manning, who left the UK in 1998 to chase a dream of becoming a winemaker in Italy. Manning, inspired by all the allure of Italy, quickly found his way into an assistant winemaker role in Tuscany, but with a fierce, independent spirit wanted to experiment and shake things up and has since built a reputation by combining innovative techniques on old varietals with natural winemaking.

With Vinaccio Bianco, Manning takes us on a journey to Sicily via a classic grape, Grillo, but with a new and more modern version of the tip of Italy! The juice will make you think you actually picked a bunch of fresh fruit like peaches, lemon, and grapefruit, but channeled your inner Martha Stewart and grilled up fruit into a culinary masterpiece.



The wine you pull out for a cheese plate when entertaining the squad. The zippy fruit of the wine pairs well with nearly every cheese, even macaroni and cheese.



SEITAN ENCHILADAS WITH CHEESE AND PICKLED JALAPEÑOS

SERVES 4 - 6

2 tablespoons extra-virgin olive oil

1 medium red onion, diced

2 garlic gloves, minced

1 tablespoon chopped fresh oregano leaves

1 tablespoon chopped fresh basil leaves

1 teaspoon ancho chile powder

1 28-ounce can chopped tomatoes, with their juices

½ cup pickled jalapeños, with their liquid

Kosher salt to taste

Freshly ground black pepper to taste

3 cups seitan strips (about 2 pounds)

1 cup black or golden raisins

12 6-inch corn tortillas

1¾ cups sour cream

2 cups shredded cheddar cheese

Sliced scallions (white and green parts), for garnish

Fresh cilantro leaves, for garnish

Heat the oven to 375°F.

Heat a 12-inch skillet over medium heat. Then add the olive oil and let it heat up until it shimmers. Add the onion and garlic, and sauté until they are fragrant, about 3 minutes. Stir in the oregano, basil, and chile powder. Add the chopped tomatoes and 2 tablespoons of the liquid from the jalapeños. Simmer the enchilada sauce until it begins to thicken, about 6 minutes. Season with salt and pepper to taste.

In a bowl, combine the seitan, jalapeños, raisins, and 2 cups of the sauce.

Spread ½ cup of the remaining enchilada sauce over the bottom of a 9 × 13-inch baking dish.

Heat a small dry skillet over medium heat. Heat 1 tortilla in the skillet until it is just softened, about 10 seconds per side. Place the warm tortilla on a work surface, and spread 1 tablespoon of the sour cream in a strip down the center. Top with ¼ cup of the seitan filling, sprinkle with grated cheese, and roll the tortilla up. Place the enchilada, seam side down, on top of the sauce in the baking dish. Repeat, making 11 more enchiladas. Spoon the remaining sauce over the enchiladas, and sprinkle more cheese on top. Cover the dish with aluminum foil.

Bake until the enchiladas are heated through, 15 to 20 minutes. Uncover the baking dish, and top the enchiladas with dollops of the remaining sour cream. Garnish with sliced scallions and cilantro leaves, and serve.



2016 LA PERDRIX COSTIÈRES DE NÎMES BLANC RHÔNE VALLEY, FRANCE

70% Roussanne, 30% Grenache Blanc

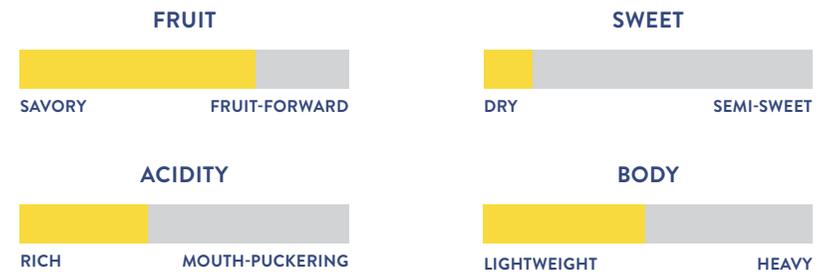


Tropical fruit somehow got transplanted to a 13th century French estate.



Long lingering fresh peach, pear, and tropical fruit cocktail like the final days of summer.

MOOD: Remember that time you wanted to get fancy, grill up seafood, and show off your wine skills with your friends?!? Instead, just pop this bottles with friends and let them know it's French and pairs so amazingly with grilled fish. But skip the grilling. It's easier.



La Perdrix is rich with history. The word translates to partridge, and the property was a favorite of King Louis IX's in the 13th century. Apparently, he was quite the bird hunter. Fast forward to 2018 and this place is known as the Rhône Valley aka a wine region obsessed over by American somms.

We've found something extra special in the Rhône with this white wine blend of Roussanne and Grenache Blanc! These grapes are harvested by hand in small cases to preserve the fruit as much as possible and the estate is primarily made up of old vines that are sustainably farmed. The juice itself is slightly golden with undeniable whiffs of tropical fruit as you pour in a glass and each sip lingers as long as a summer sunset with the flavors of the most amazing summer fruit salad.



The perfect white wine to pair with any fish, chicken, or pork coming off the grill.



PEACHY PORK OR VEAL WITH POMEGRANATE MOLASSES AND CHARRED ONION

SERVES 2

2 bone-in pork or veal chops (1½ inches thick)

1 medium red onion, sliced ½ inch thick and separated into individual rings

1 tablespoon plus 1 teaspoon extra-virgin olive oil

1 teaspoon kosher salt, plus more as needed

1 teaspoon freshly ground black pepper, plus more as needed

8 ounces peaches or nectarines, pitted and cut into thick wedges

Pomegranate molasses, for serving

Chopped fresh basil, for serving

Heat the oven to 475°F.

In a large bowl, toss the chops and onions with the 1 tablespoon olive oil and salt and pepper. Arrange the chops and onions on a rimmed baking sheet, keeping the meat on one side and the onions on the other, and leaving space for adding the peaches later. Roast for 8 minutes.

Meanwhile, in a large bowl, toss the peaches with the remaining 1 teaspoon olive oil, and sprinkle them with a generous pinch each of salt and pepper.

Turn the oven to broil. Add the peaches to the cleared space on the baking sheet, and broil until everything is lightly charred and the chops are just cooked through, 3 to 5 minutes. (If your chops are thinner than 1½ inches, pull them from the broiler when they are cooked through, and then return the baking sheet to the broiler to finish the onions and peaches.)

Divide the chops, onions, and peaches among individual serving plates, drizzle them with pomegranate molasses to taste, and sprinkle with chopped basil.

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 residual sugar 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.

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.

VARIETAL PRONUNCIATION

Cabernet Sauvignon [ka-behr-NAY so vih-n-YOHN]

Pinot Noir [PEE-noh NWAR]

Nerello Mascalese [nair-rell-o mask-ah-LAY-zay]

Chardonnay [shar-dn-AY; shar-doh-NAY]

Grillo [greet-lo]

Roussanne [roo-SAHN]

Grenache Blanc [gruh-NAHSH BLAHNGK]

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THE WINE

We’re constantly tracking down, taste-testing and selecting authentic bottles from winemakers around the world — wines that are new to us and hopefully new to you, too. We curate authentic wines rather than bulk blending so that you can truly experience the diverse world of wine.



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