



thebacklabel®

A MONTHLY WINE JOURNEY CURATED FOR ADVENTUROUS SOULS

BBQ

thebacklabel®

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ALL ABOUT THAT SAUCE!

By **LOGAN LEE**

I DON'T KNOW ABOUT YOU GUYS, but for me... BBQ is a way of life, especially in the summertime. And BBQ means so many different things in America, from tossing a burger on the grill to uber competitive teams getting together and smoking all kinds of meats for hours in some serious tournaments. I love it all, and over the years, we've featured all kinds of BBQ from beer-can chickens to BBQ with an international flare like South Africans' version of a BBQ aka a Brai.

For this issue, we combed through dozens and dozens of BBQ recipes we've featured over the last 6 years to share some of our all-time faves. This month's pairings include some killer ribs courtesy of Food52, some of the best smoked wings in Brooklyn, NY, from an awesome neighborhood place called Pig Beach, and an outrageously fun burger from a tiki bar dubbed Pool Burger in Austin, TX. Plus, a BBQ isn't a proper BBQ without some tasty sides, and we've got you covered there too.

As much as I love my ribs and coleslaw, I'm really showing up at a BBQ for a few adult beverages and enjoying the time with my friends. For August, we picked out 8 wines that will really up the vino game at your next BBQ soirée. For the reds, we welcome back Lekker to the wine club. South Africans love to BBQ and this red blend, especially served with a slight chill, couldn't be better with anything off the grill. We've also got a Pinot Noir from New Zealand, a lush Italian red, and a juicy, ultra gulpable vino from Southwest, France. For this month's white wines, we're heading on a global adventure to New Zealand, France, Austria, and Argentina!

To top it all off... the Brooklyn cool kid turned California winemaker Birk O'Halloran put together the ultimate guide to pairing awesome junk food with vino. It's a culinary masterpiece!

We hope these bottles we've scouted out from across the globe, BBQ recipes, and more help elevate every summer activity through Labor Day and beyond!

Here's to summer and getting the crew together to drink some good wine, chow down on BBQ, and hang out by the grill on long, sunny days.

Cheers!

LL



MEET THE MASTER SOMM WHO MAKES HOT DOGS

By HAYES PEEBLES

CHRISTOPHER BATES IS A MASTER Sommelier, and that's a big deal.

According to the Court of Master Sommeliers (yeah, it's a court) there are only 165 masters from the USA and only 256 worldwide. It took Christopher about 12 years to ascend to such heady heights and join the elite of an already elite industry. Once he did, the wine world became his proverbial oyster.

Like plenty of high-profile wine professionals, Bates owns a winery and has worked in fine dining for years. In his words, he and his wife Isabel have "run hotels and restaurants basically around the world, mostly at the real top pinnacle of price point luxury." After being newly minted as a master, however, he made a weird choice.

Christopher and Isabel ditched the white tablecloths for ketchup-stained kitchen whites and began to serve up the one type of food that could not be farther from "the pinnacle of price point luxury." We're talking about hot dogs.

Christopher went from winery to wienerly — the FLX Wienerly to be exact.

The wienerly is Christopher and Isabel's one-stop dog and burger joint in the heart of the Finger Lakes. You won't find foie gras or caviar on the menu, a burger with chips and soda costs 10 bucks, and you will not be greeted by a kowtowing somm in a suit. It's a no frills and all chills kind of place, but it ain't a shabby grease shack.

The FLX Wienerly is the embodiment of what Christopher calls "wine country casual." This might best be described as

a set of extremely well-made basics with super subtle and super special touches of "higher" cuisine.

Picture a good ole burger topped with crumbled blue cheese and paired with a bottle of Châteauneuf-du-Pape. Imagine sipping on a shake — an "Oreo Stout" or "Bacon and Brown Sugar" shake. Envision yourself slathering a Zweigle's wiener with the wienerly's housemade smoked ketchup, brown mustard, miso and soy mayo, or Korean BBQ sauce.

The beer list is packed to the brim with Belgian and German old world gems and American craft goodness. The wine list? Well, it was curated by a master sommelier, so, you know, it's really good.

"I think it shocked a lot of people," Christopher admits. "Ultimately, it comes

down to food and hospitality with care. I'm just as happy going and eating somebody's fried chicken or a po' boy or a burger as I am a 25 course tasting menu, as long as whoever's making it gives a shit and does it with attention to detail and passion and love."

Such is the mission of the FLX Wienerly: to provide wine country wanderers with casual food that captures the elements of fine dining they love and discards the ones we could all do without. Any place where housemade toppings and sauces don't come with housemade stuffiness, where Europe's finest wines curl up next to America's finest ground beef, and where hot dogs flirt with haute cuisine is a place we all want to be.

Plus, as Christopher takes pains to point out, burgers and wine go together really goddamn well.



2016 LEKKER RED

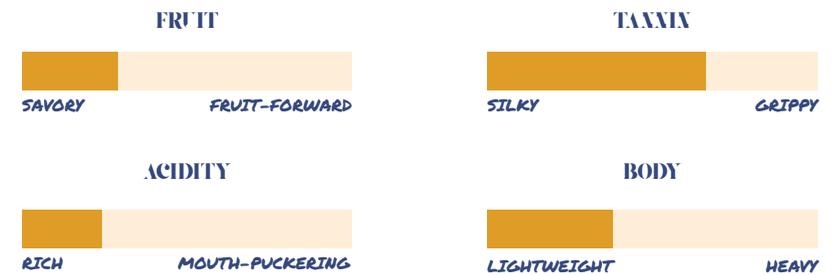
WESTERN CAPE, SOUTH AFRICA

Cinsaut, Grenache, Mourvedre, Syrah, Viognier

NOSE: Dark bitter chocolate-covered espresso beans. The smell of fresh milled pepper.

PALATE: Round and lush with intricate webs of spice. Chalky, grippy tannins and black cherry.

MOOD: Looking out the window pretending you're trapped in a snow globe.



This wine glows beautifully garnet ruby in the glass and is topped full of snappy bell peppers and wet earth notes. Crunchy deep brown soil and dried bay leaves, the fruit that is present is very dark with notes of black plums and black cherry. Packing serious tannins, this is the kind of wine that makes your insides feel like they are wearing flannel pajamas.

"Lekker" has several meanings. It is a common term for anything that is delicious or particularly luscious. In South Africa, it is most often used where Americans would say cool, great or awesome! Lekker Red is the perfect way to unwind after a long day. Light and fresh on the palate, this wine is like a bear hug for your soul.

 These bold tannins are the perfect complement to a gamey ostrich tartare.



2015 CHRISTOPHE AVI BUZET

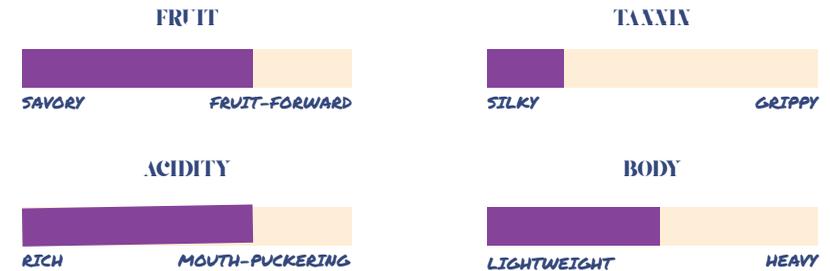
BUZET, FRANCE (SOUTHWEST FRANCE)

80% Merlot, 20% Cabernet Sauvignon

NOSE: A fruit concentrate of cherries, red raspberries, and cranberries melting on the countertop

PALATE: A silky flavor tornado rotates around your mouth tossing around uber juicy red fruit

MOOD: Hanging in your PJs while prepping snacks for Sunday night TV effortlessly listening to Colors by Black Pumas



The Domaine du Bois de Simon AKA the name of this kickass winery in the Southwest of France will celebrate its 90th birthday this year. Christophe Avi is the great-grandson of the founder and joined the estate in 1992. This estate is super boutique and only covers about 80 acres of land. Avi spearheaded transitioning the vines to be organic and sustainable, in an effort to ensure the property remains as awesome as it is for another 90 years.

The juice is a beautiful cherry hue that is like solid foreshadowing in an episode of Big Little Lies... lots of dramatic flavors will ensue. One fun fact about this vino is that it does not have any residual sugar. Don't let that confuse you, the wine is juicy and jammy but not overloaded with sugar, which has gotta help the hangovers. The nose is beaming with tiny berries like blueberries, red raspberries, cherries, and cranberries. On the palate, these tiny flavor orbs swirl together with silky, velvety tannins.

 This fruity juice gets even better with a hamburger straight off the grill. We upped our burger game by topping it with some blue cheese and pineapple slices!



2017 POGGIO ANIMA "LILITH" PRIMITIVO

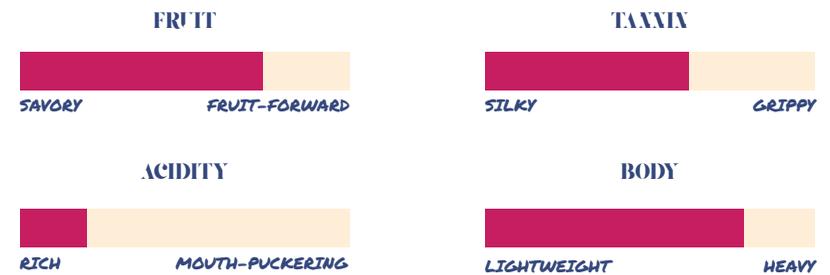
PUGLIA, ITALY

100% Primitivo

NOSE: Stirring a jar of maraschino cherries with fancy, artisanal beef jerky sticks

PALATE: Intense berry cobbler fades into smokiness and cassis

MOOD: Hangin' around a beach bonfire with friends during a Beach Boys sing-along marathon on a starlit summer night



Italy is home to literally hundreds of wine varieties that can be found all across the boot. This Primitivo hails from Puglia AKA the heel of the Italian boot. Puglia may be the most quintessential version of Italy you can imagine. We mean elderly Nonnas chatting, old men playing cards in the afternoon sun, and, of course, Vespas everywhere. Puglia is old school and a slow version of Italy like you imagine in a classic movie. One you want to settle in on for an extended stay, just like this vino.

The juice is a very dark and opaque ruby color. As the wine hits your glass, the aroma is dominated by smoked meat, dried cherry, cracked pepper, and cassis. The sipping is medium- to full-bodied with berry cobbler flavors and notes of anise, smoke, and cassis that carry through on to the finish, and some dusty tannins to finish it off. The bottle is jam-packed with complex flavor.

 Can someone make a deluxe angel hair and bolognese dish asap, prego?!?!



2017 TORA BAY PINOT NOIR

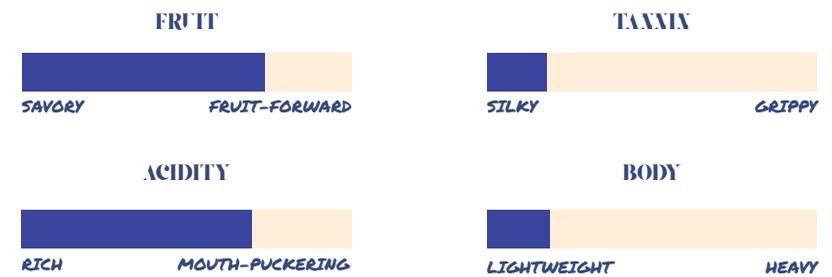
GLADSTONE, NEW ZEALAND

100% Pinot Noir

NOSE: Ripe cherries falling onto a butcher block cutting board lightly dusted with white pepper

PALATE: Sour cherry compote sublimely melting next to a pepper mill

MOOD: Feelin' fresh and sun kissed after a day at the beach while hanging on the back porch during the golden hour listening to This Old Heart of Mine by The Isley Brothers



Martin and Tony live by two simple rules... First, "the wine must come first" and second "we must both like it." Martin Bonifant is the winery owner and 4th generation Kiwi. Tony Prichard is the estate's award-winning winemaker. And it is that kinda thinking and attitude that we love, so it's no surprise we're big fans of the vino produced at Tora Bay Wines in New Zealand.

Tora is the name of the local coastal area that is renown for its stunning scenery, and its rugged and remote coastline. It's also home to some seriously awesome vino. The nose and first sip are all about dark ruby red, ripe bing cherries. The pinot is light, delightful, and almost dangerously gulpable. At second sip, the wine gets more complex with the subtle notes of white pepper and baking spice.



This pinot is a light delight that can pair with all kinds of summer fare like BBQ sauced up chicken wings or fresh tomatoes and mozz drizzled in EVOO and balsamic vinegar

EATS



STICKY CHIPOTLE RIBS

Photo: Food52 / James Ransom

MAKES 2 RACKS OF RIBS

2 racks baby back ribs

1 chipotle (from adobo can)

1/2 cup adobo sauce

1/4 cup honey

1/4 cup apple cider vinegar

1 tsp garlic powder

1/2 cup chicken broth (low sodium) or water

Salt and pepper

1/2 cup brown sugar

PREHEAT oven to 225° F. Take ribs out of the fridge 30 minutes before cooking them to come to room temperature.

MAKE the Chipotle BBQ sauce. In a blender, puree the 1 chipotle with the adobo sauce. Transfer to a small sauce pan and turn heat up to medium. Add remaining ingredients: brown sugar, honey, apple cider vinegar, garlic powder, broth, salt and pepper. Bring to a simmer and taste. If too spicy, add more honey. If too sweet, add a dash more adobo sauce until it fits your taste. Let simmer for 15 minutes, until slightly thickened. Remove from heat.

COAT the ribs in salt and pepper and then slather with BBQ sauce. Place a wire rack over a baking sheet. Add about 1/2 inch of water to the bottom of the baking sheet. Place the ribs on top of the wire rack and cover with foil. Pop into the oven for 4 hours (at 225° F). After 4 hours, remove the foil and let cook until the ribs are falling apart, basting with BBQ sauce every 15 minutes for another hour. Right before you remove them, turn on the broiler for 3-4 minutes to give some extra crunch. Alternatively, throw on the grill/grillpan for 5-7 minutes.

REMOVE and let cool for 10 minutes covered in foil. Cut ribs into 2s or 3s and serve with extra BBQ sauce.



POOL BURGER'S BLUE HAWAIIAN BURGER

BY MCGUIRE MOORMAN HOSPITALITY

SERVES 4

THOUSAND ISLAND DRESSING

1/2 cup Hellmann's mayo

1/4 cup Heinz ketchup

2 tablespoons relish, drained

1 teaspoon white distilled vinegar

salt and pepper

BURGER

4 burger buns

6 tablespoons butter

4 4-ounce thin patties, 4" wide

Thousand Island Dressing

4 slices pineapple 3/4" thick, core removed

8 slices bacon

4 ounces blue cheese

Thousand Island Dressing

COMBINE all ingredients in a bowl and mix until well incorporated. Season with salt and pepper to taste.

Blue Hawaiian Burger

COOK the bacon in a 350°F oven on a sheet pan until crispy, about 10 minutes.

SEASON pineapple in a large sauté pan over medium-high heat with salt, pepper and 4 tablespoons butter, about 5 minutes on each side to brown.

SEASON the beef patties with a small amount of salt and pepper on each side, cook in a large cast iron pan or on the grill until desired temperature is reached.

TOP the beef patties with one ounce of blue cheese, divided, and let cook until cheese is soft.

BUTTER both sides of the bun while beef is cooking and place in a pan over low heat until golden brown and bun is heated through.

ASSEMBLE burger with the roasted pineapple on the bottom bun, top with the beef patty and 3 ounces blue cheese divided, then 2 slices crispy bacon and put about 2 tablespoons of the Thousand Island on the top bun and close the burger. Use a skewer to keep the burger together.

For more recipes that will inspire you to eat thoughtfully and love joyfully, visit [Food52.com!](https://www.food52.com)



SMOKED HATCH WINGS

BY PIG BEACH

SERVES 4

5 lbs jumbo party wings (30 wings)

1/2 cup rib rub

3 tbsp each paprika, black pepper & granulated garlic

1/2 tsp dried rosemary

2 tbsp butter

2 tbsp Frank's RedHot

HATCH VINEGAR BBQ SAUCE

1 cup white vinegar

1/2 cup apple juice

1/8 cup dark brown sugar

1/2 cup ketchup

1/2 tsp salt

1 tsp black pepper

3/4 tsp chili flake

1/4 tsp medium hatch chili powder

HEAT smoker to 250°F with 2 cherry wood logs.

COMBINE rib rub, paprika, black pepper, granulated garlic and rosemary. Season wings with rub mixture and let sit for 30 minutes.

PLACE into smoker and cook for about 1 1/2 to 2 hours or until wings reach an internal temperature of 155°F, burning roughly 1 log wood per hour.

COMBINE Hatch Vinegar BBQ sauce, butter and Frank's RedHot in a small sauce pot over low heat. Whisk occasionally until butter is just melted. Marinate wings in 1 cup of wing sauce and place onto hot grill to develop a nice crispy skin and char on the wing and finishing bringing the internal temperature to 165°F.

TRANSFER wings from grill into large mixing bowl and add remaining 1 cup of wing sauce. Toss and serve with your favorite Blue Cheese, Ranch or (our favorite) Alabama White Sauce.



TOMATO CHICKPEA SALAD

BY THE KITCHN

SERVES 4

FOR THE SALAD

2 tablespoons olive oil

1 (15-oz) can chickpeas

Kosher salt

2 teaspoons cumin

2 pints cherry tomatoes, halved

1/4 cup chopped fresh flat-leaf parsley leaves

FOR THE VINAIGRETTE

2 tablespoons olive oil

1 tablespoon sherry vinegar

1 teaspoon minced shallot

Kosher salt

Freshly ground black pepper

HEAT the oil in a large skillet over medium-high heat until shimmering. Add the beans and spread out into a single layer. Cook without stirring until lightly browned on the bottom, 3 to 4 minutes. Stir, add a big pinch of salt, and spread the beans out again. Cook for another 2 minutes, then stir and spread out again as needed, until golden-brown and blistered on all sides. From start to finish, this will take about 6 to 7 minutes total.

REMOVE from the heat, add the cumin, and toss to coat. While the chickpeas are cooking, make the vinaigrette.

WHISK the oil, vinegar, shallot, a pinch of salt, and a few grinds of black pepper together in a large bowl.

ADD the chickpeas, tomatoes, and parsley to the vinaigrette. Toss everything to combine. Taste and adjust seasoning, adding more salt and pepper as needed.

PURPLE COLESLAW WITH SMOKED JALAPEÑO AND PINEAPPLE

BY PIG BEACH

SERVES 6

1 purple cabbage, shredded

8 oz carrots, shredded

1 cup pineapple, diced small

2 oz red onion, thinly sliced

1 oz scallions, sliced

1 tbsp cilantro, chopped

3 tsbps sugar

1 tsp salt

MAYONNAISE

1 cup Hellmann's mayonnaise

5 oz Alabama White Sauce

2 Jalapeños

1/3 bunch cilantro

1 tbsp apple cider vinegar

1 tsp salt

HEAT smoker to 250°F with 1 cherry wood log.

TOSS Jalapeño in oil and season with salt and pepper.

COOK in the smoker at 250 degrees for 1 hour, or until jalapeños are soft.

REMOVE the seeds and place jalapeños in blender with cilantro, apple cider vinegar, salt and Alabama white sauce. Puree till smooth and green.

COMBINE remaining ingredients and allow to sit overnight before serving





2017 DECIBEL SAUVIGNON BLANC

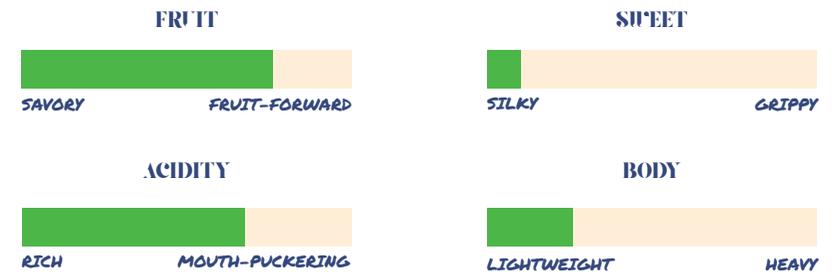
HAWKE'S BAY, NEW ZEALAND

100% Sauvignon Blanc

NOSE: A rich and intense battle royale between passionfruit with hints of elderflower, gooseberry, citrus, and honeysuckle

PALATE: Crisp peach notes, honeydew, and fresh stone fruit race to a chalky finish line that ends on the cheeks with a lively finish

MOOD: In the pool with the bffs and a ton of beach balls while your portable speaker is blaring Hozier's cover of Destiny's Child's Say My Name



Hawke's Bay lies on the East Coast of the North Island of New Zealand. It's one of the most gorgeous places on the planet. The region enjoys dry summers with moderate to cool nights. Its picturesque setting combined with the climate makes this little corner of Earth absolutely perfect for winemaking. New Zealand is known for excellent Sauv Blanc, and this bottle is made from a single, 100% sustainably farmed vineyard.

The sunny days bring out the elegant fruit notes, while the cool nights give the vino a crisp, mineral-y finish. The nose is like a grudge match between fruits including passionfruit, freshly picked peaches, kiwi, elderflower, and honeysuckles. The sippin' is notably lively, refreshing, and zippy as the fresh fruit melts into a chalky and zesty finish.

 The zippiness and melony-ness of this SB perfectly cools down some of summer's best spicy ribs



2018 GREEN EYES GRÜNER VELTLINER

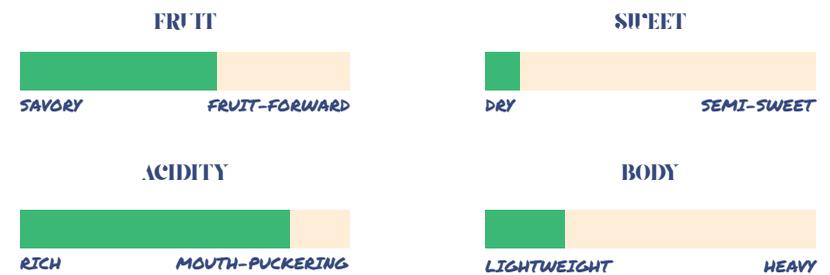
NIEDERÖSTERREICH, AUSTRIA

100% Grüner Veltliner

NOSE: Juicy green apple Now and Laters hanging out at the bottom of a Sonic Limeade

PALATE: Caramel apple rice cakes with acidic lime notes that sting the back of your jaw in the way that makes you keep on sippin'

MOOD: Starting to start Saturday night. Too Many Colors by Twin Shadow is playing just a little too loud as you try on ten pairs of jeans, while sorta dancing on a mission to find the perfect fit for the night out



This might be the one grape that definitely drives every Somm into some sort of temporary daydream where somms are all getting together and talking about obscure wine stuff. Nerd ALERT! Here's the translation...

Grüner Veltliner is a native varietal to the hills of Austria — and this bottle is a prime example of it. Crisp and clean but with a biting acidity, these Green Eyes are not messing around. While at first, you may notice notes of pear-lemonade rising from the glass, beneath these are dried dill and supple-sweet apricots left out in the sun.

This wine basically just transports you straight into a dancing kinda mood: wearing those perfectly fit jeans and shaking it like no one is watching. Next thing you know you'll start break dancing all across the dance floor.

 Vietnamese and Thai flavors call for special care when pairing with wine. Whether that Southeastern Asian dish is inspired from a BBQ or not, Grüner Veltliner is your go-to.



2018 BELLULA ROSÉ IGP D'OC

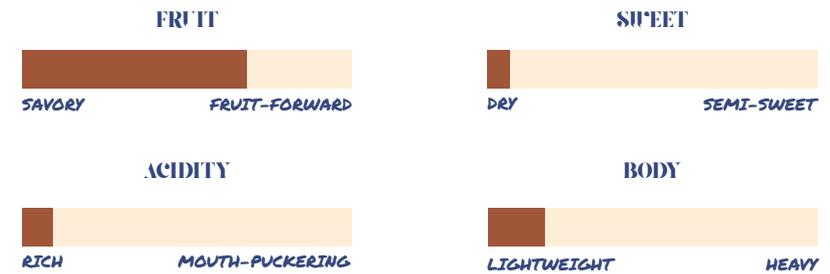
PAYS D'OC, FRANCE

70% Grenache, 30% Syrah

NOSE: Squeezing fresh lemonade beneath peach trees blooming in a grove during spring

PALATE: Wild flowers blowing across a beach in the salty seabreeze

MOOD: Enjoying the slight sting of the season's first sun kissed skin while watching the sunset as a beach band covers the Don Henley hit, The Boys Of Summer



The South of France isn't just a standard summer vacation spot for many Europeans. It's really a legendary place that has become a state of mind. A state of mind that embodies effortless fashion, grace, and style. Brigitte Bardot helped put the beaches of Saint Tropez in the South of France on the map with her famous 1950s movies, but today celebs from Bono to Elton John to Tina Turner have homes across this Mediterranean paradise.

Another trend really got its start in the South of France. Enter what is rapidly becoming summer's favorite adult beverage AKA rosé. The birthplace of rosé is Provence in the South of France. This juice is incredibly fresh and vibrant with notes of citrus and peaches that melt away into a wave of white flowers blowing the Mediterranean sea breeze.



Park your booty on your front porch with a fresh summer salad topped with tangerines and a citrus dressing while you sip this pink vino and pretend to be on a beach in the South of France



REGINATO SPARKLING ROSÉ OF MALBEC NV

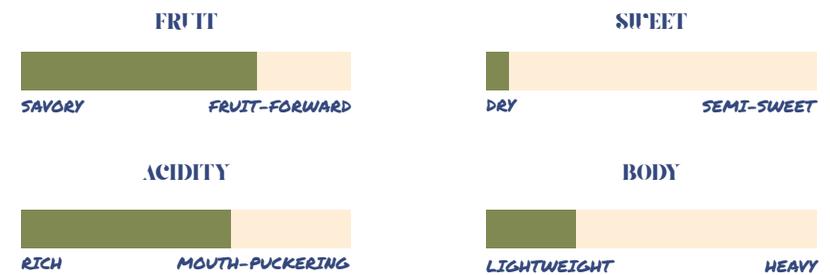
MENDOZA, ARGENTINA

100% Malbec

NOSE: Fresh strawberry and rhubarb pie pulled right out of the oven

PALATE: Fresh and ripe fruit fades into a touch of flowers and baking spice

MOOD: TI and Drake's tune Poppin' Bottles turned up high at the club!



No father-son rivalry whatsoever in the Reginato family. This tandem is truly changing the sparkling wine game and producing some of the most deluxe bubbles coming out of Argentina. What's super cool about the Reginatos is that they go outside the box of traditional sparkling wine grapes, and this sparkling Malbec is quite the example of what the family can do.

The Father (Jose) and son (Pepe) team tend to every step of the process from managing the Uco Valley vineyards in Mendoza, Argentina, to harvesting by hand to investing so much passion in the winemaking process ensuring amazing wine in each bottle. Just imagine a homemade pie crust that just starts to get toasted filled with unbelievably fresh strawberries and rhubarb all vaporized into a new spiked La Croix flavor. Yeah, exactly... this vino is quite special.

 These bubbles are craving a super fresh, seared ahi tuna sushi roll! California rolls, ftw.

PAIRING WINE WITH JUNK FOOD

BY BIRK O'HALLORAN

SO YOU WANT TO PAIR wine with junk food, huh? In general, junk food contains at least two of three magic ingredients: fat, salt, and sugar. The holy trinity of deliciousness and clogged arteries.

You need wines with a lot of character to hold up to these foods. Typically, younger wines from hot climates or wines with residual sugar (actually slightly sweet) are going to have the concentration to hold up to all that flavor. And, when it comes to pairing with sweet food, you always want the sugar in the wine to be as sweet. Don't believe the hype, rich Cabernet Sauvignon and milk chocolate go terribly together.

THE FAT + SALT COMBO

Here we go. The infamous fat and salt one-two punch. There are few things in this world that are harder to put down (even when not intoxicated). For this combination, we recommend Cheetos with a rich Chardonnay, cheeseburgers with a young Tempranillo, beef jerky with a Sangiovese or fried chicken with a sparkling Lambrusco (birds and bubbles, anyone?). Be careful though, or you'll have killed that bag of Cheetos and an entire bottle of Chardonnay before you can say, "Dangerously cheesy."

THE FAT + SUGAR COMBO

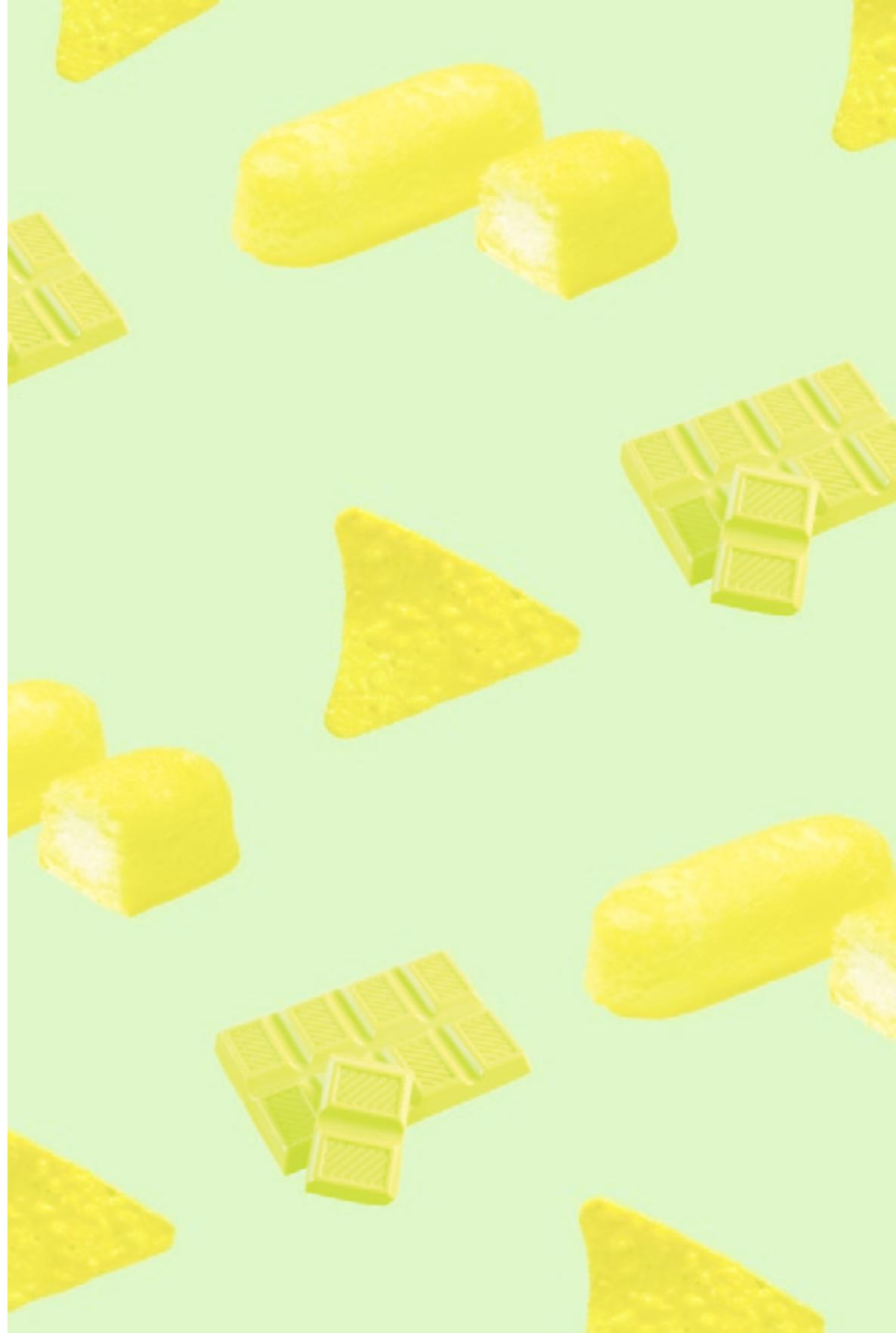
Oh man, Twinkies. Who doesn't love a good Twinkie? But trapped between cake and cookie, where does the treat fall? Madeleines, those deliciously spongy sweets, have a similar issue — you can't dunk them in milk or they'll fall right apart! We've some better suggestions. For the fat and sugar cravings, try pairing Twinkies and Moscato d'Asti or Madeleines and White Port. Things just got real.

THE SUGAR + SALT COMBO

There's definitely a trend of pairing wine with chocolate and while we do love them both, they're often not matched up as well as they could be. For a real match to sugar and salt try a dark chocolate sea salt candy bar with Banyuls, the French dessert wine that is made through a similar process to Port. It'll blow your mind.

THE TRIPLE THREAT: SALT, FAT + SUGAR

Here we are. This is the big leagues now. Don't think you just toss any vino on this fire because a junk food of this qualification will spit it right back out. If you think you're ready, try pairing Ranch Doritos with an off-dry Riesling or chocolate covered almonds with Madeira. These varietals of strong character will help even the playing field when it comes to even the guiltiest of pleasures.



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.

THANKS FOR BEING A MEMBER! DID YOU KNOW...

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.



ADD YOUR FAVORITES

Discovered something you love in your box? Browse our wine shop and stock up on your favorites. Members get exclusive discounts on the wine shop (up to 25% off!) AND free shipping (when you select “No-Rush” shipping at checkout). Hurry! They go fast.



MEMBERSHIP FLEXIBILITY

More in the mood for only red (or white) wine this month? Switch the type of wine you want to receive. Swimming in wine right now and need a break? Log in to manage your membership to fit your wine needs. P.S. We’re now offering 6 packs of all white or all red!



PERKS PERKS PERKS. ALL ABOUT PERKS.

Free shipping, exclusive member discounts on wine, the discovery experience... could there be more? Yes! Get excited and read on.

REFER FRIENDS FOR MORE WINE!

Just share your referral code — which can be found on your account dashboard online — and when your friend signs up, you get \$25 in your account! It’s as simple as that.

KEEP AN EYE OUT FOR A NEW MEMBER PERK EACH MONTH!

DON'T FORGET TO CHECK US OUT ON SOCIAL AND SHARE YOUR MONTHLY WINE EXPERIENCE!



