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TheKitchn.com is an online media destination that celebrates life in the kitchen through home cooking and kitchen intelligence. It is a site for people who like to get their hands dirty while they cook. A place to dive in deep, and embrace the joy of one of our basic needs: Food, cooked at home, nourishing ourselves and our households. We hope you'll enjoy this selection of Kitchn's most popular dishes of 2016!

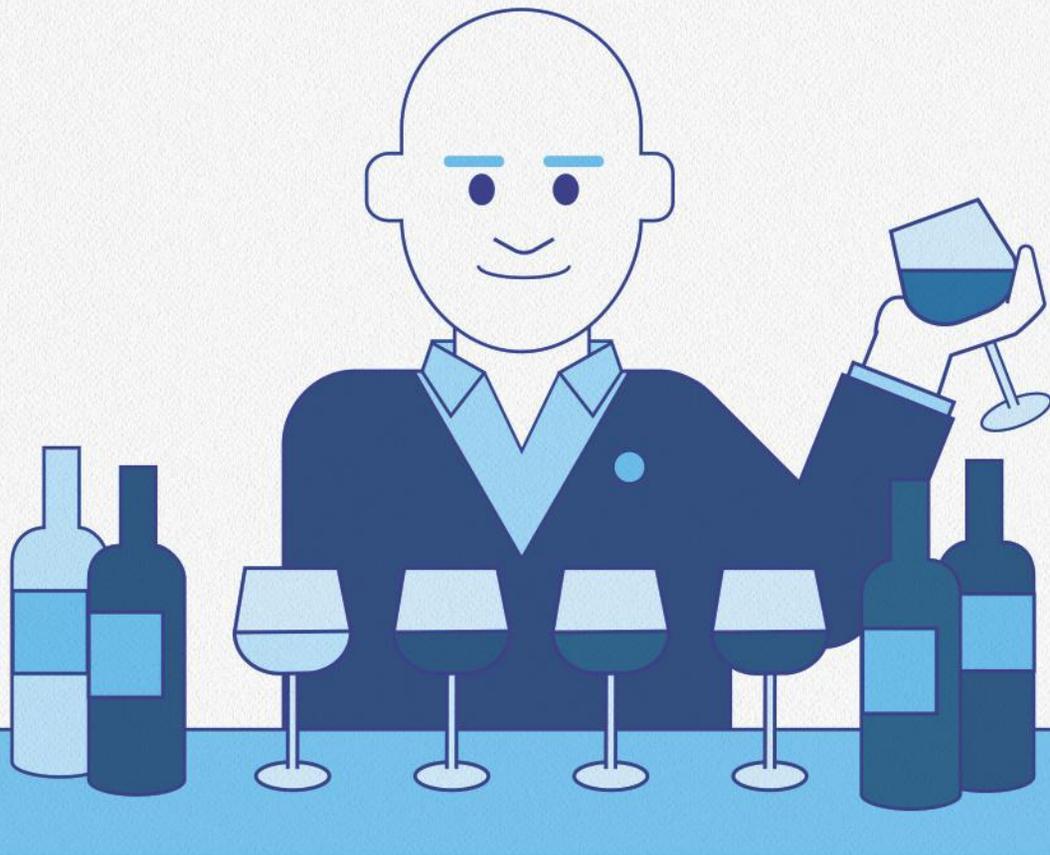
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# A MASTER SOMMELIER'S RETROSPECTIVE

BY DUSTIN WILSON  
ILLUSTRATION DANNY MURDOCK



*Dustin Wilson is a Master Sommelier perhaps best known for being featured in the 2013 documentary film Somm. Dustin previously lead the wine program at Eleven Madison Park in New York City, which in 2016 placed third on the prestigious and international list of The World's 50 Best Restaurants. Today, Dustin runs Verve Wine, a wine retailer also based in NYC with wines specially curated by Dustin himself from all over the world. Below, are his top trends from the past year.*

For the last 20 years of my life I have worked in restaurants. The last seven were mostly spent in high-end, fine dining restaurants. This past year, though, I decided to finally exit the restaurant world (at least for now) to start my own wine retail business. It's one of the most exciting things I've ever done.

All that time working at the top of the wine pyramid, along with studying for the Master Sommelier exam along the way, really helped me to hone my palate and understand what makes great wine great. That said, even during all that time, the wines that I really liked to drink at home or in my spare time were not the high-end Grand Cru Burgundies or First Growth Bordeaux. My wine drinking habits outside of work were much more 'humble' to say the least.

Now that I'm in retail, I've made it my mission to discover the gems among the unsung varieties and regions of the world. It's been a thrilling experience and has once again gotten me excited about new categories of wines. I want to show people that they don't have to spend big to drink big. When you go outside of some of the 'classic' or more recognizable grapes and regions, there are so many great options out there to enjoy. This is where I spent the past year and here are some of the spots that have excited me the most.

## Italy

First, I've been getting super jazzed about Italy, particularly Piedmont. I'm talking about lesser-known grapes like Friesa, Pelaverga and Grignolino. Or regions like Lessona, Ghemme or Coste della Sesia. These grapes and regions offer a ton of

delicious wine-drinking pleasure but are also super approachable both to enjoy as well as on the wallet. Barbera is another grape that is a little more mainstream, but I don't think it always gets the love it deserves. It can be lip smacking good!

## France

Southern France has also emerged as a great area for fantastic wines that taste like they should be way more expensive than they are. Look out for areas like Corbieres, Faugeres and Cotes-du-Roussillon. There are producers in these areas that have the right touch, learned from some of the greats in more famous areas of France and relocated down here because land prices were better. The Languedoc-Roussillon area of France has long been known to produce mass market style wines and has contributed to the wine surplus in France, but certain wineries are making waves down there from old vine vineyards and sustainable techniques. If you like wines from places like the Rhone and/or grapes like Syrah (like I do), then these areas are worth checking out.

## California

Lastly, I think that California is still proving itself to be one of the most dynamic wine areas of the world. What was once a state that many believed only produced homogenous wines full of fruit and power but lacking elegance and finesse has been changing. It's super exciting. I'm seeing new wines all the time that are using grapes like Gamay or Trousseau or Chenin Blanc or even Gruner Veltliner and Riesling. It's not just about big, buttery Chardonnay and powerhouse Cabernet anymore. There is so much more to choose from in Cali nowadays. I highly recommend giving these new wines a shot!

I feel very lucky to have had the sommelier career that I did and been able to taste as much great wine as I have. Now, I feel even luckier to have this sense of discovery all over again with wines that can be enjoyed by anyone and everyone.

Cheers,  
Dustin



# AU NATUREL: YOUR GUIDE TO ORGANIC WINE

BY PAIGE VILLIARD

**WHILE TRENDS AND** buzzwords come and go, “organic” has shown that it’s here to stay. In 2015, sales of organic products in the US reached a record high of \$43.3 billion, and are expected to keep rising to meet the growing consumer demand.

Winemaking is no exception from this increased demand. But the rules and regulations of producing a certified organic wine in the US are confusing at best. Try importing a certified organic wine to the US and you have a whole new set of hoops to jump through. As securing an organic certification has become a point of contention for many environmentally conscious winemakers, new labels like “natural” and “sustainable” have also begun to appear as alternatives to the strict “organic” label. While we’re all about innovation, these labels can make the already daunting process of picking out a wine seem even more impossible.

But fear not! We are here with your guide to all things organic and organic-like in the world of wine. Drink on, friends.

## **Certified Organic**

For a wine to be certified organic in the US it must meet the requirements laid out by USDA National Organic Program as well as the Alcohol and Tobacco Tax and Trade Bureau (TTB). In a nutshell, there can be no artificial substances (like synthetic pesticides) or genetic engineering used on the grapes or in the winemaking process. The grapes and other agricultural ingredients used (like yeast) must be certified organic. Non-agricultural ingredients, as well as any exceptions to these rules, must adhere to the National List of Allowed and Prohibited Substances.

The biggy though: no sulfites can be added.

The EU (and Canada, because yes, they make wine there too) differ in this big way. They allow the addition of sulfites in certified organic wine within a certain limit.

Wines imported to the US must meet the labeling requirements of the US. This month’s [Petit Canet \(pg. 7\)](#) from France doesn’t claim to be organic, so it doesn’t

need to meet any requirements - yet some digging around would tell you that this wine is in fact organic, according to EU guidelines.

In the US, certified organic wines may have the USDA Organic seal, and if it does, you know that it met these tough requirements. If you’re looking for a certified organic wine while in Europe, look out for the EU’s organic leaf seal. Both seals need to be accompanied by a certifier code or name to be official.

## **Made with Organic Grapes**

For a winemaker who follows organic practices but wants to add sulfites - a centuries old practice - this may be their chosen route. Basically, the grapes must be 100 percent organic (as above). All other ingredients are not required to be organic but must adhere to the National List. Sulfites may be added but must be less than 0.01 percent (100 parts per million) of the finished product. And you won’t find a USDA Organic seal on these bottles, even though the grapes are USDA organic certified.

This month’s [Shäfer, Dry Rosé \(pg. 19\)](#) is a German wine made with organic grapes, which it states on the bottle as it meets the US labeling requirements.

Just like with a certified organic wine, the label on the bottle also needs to state the certifier code or name.

## **Sulfite-Free**

Whether sulfites (sulfur compounds) are organic or not is a debate we’ll leave for the scientists (sulfur is natural but some argue the form of sulfur dioxide added to wine is synthetic). The addition of sulfites is common practice - especially for white wines - to prevent oxidation and spoilage from bacteria. Even if winemakers don’t add sulfites, they already occur naturally in wine to some extent, but not enough to preserve the wine.

The FDA estimates that less than 1 percent of people will show a sensitivity to sulfites, and for everyone else, sulfites have not been shown to be a threat to health. Some wineries make sulfite-free wine, which most likely means they

haven’t added any sulfites or form of sulfur during any part of the winemaking process - it doesn’t necessarily mean that they’ve removed the naturally occurring sulfites.

## **Biodynamic**

Biodynamics takes organic farming even further. It is a holistic practice that focuses on the health of the soil based on the interconnectedness and energies of the universe with as little manipulation as possible...yes, you read that right. Basically this means two things. First, many of the basic rules and regulations for organic wines must also be followed for biodynamic wines. Second, the entire grape growing process, from planting to harvesting, follows a biodynamic calendar that corresponds to the lunar calendar. In addition to these two major rules, there are many more minute details, ranging from the fact that biodynamic wines may contain a small amount of sulfites to the process of stuffing a cow horn with a compost mixture and burying it in the vineyard. If these details sound of interest to you - do some more research! It is definitely a mind-bending process.

## **Natural wine**

This is a more recent term that is still a little mysterious because there are no “natural” certifications or regulations. Similar terms like “eco-friendly” and “sustainable” may appear on the wine label but there are no legal standards for these either, though there are a variety of organizations that lay out sustainable practices to follow.

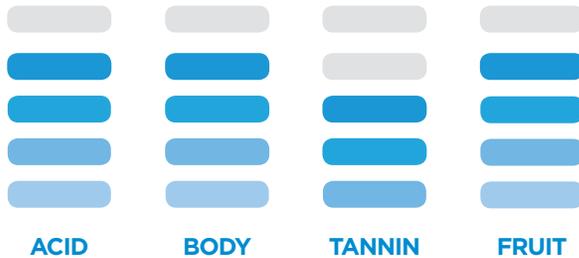
If you don’t care so much about the certification and just want to know that the brand has good intentions in getting you a natural, environmentally conscious product, the best thing to do is to go to the brand’s website and read about their farming and winemaking practices. And even before you go to the website, take a look at the wine label. Some winemakers go to great lengths to produce a natural product - even if they don’t have the organic certification.

## 2014 PETIT CANET

50% Carignan, 25% Syrah, 25% Grenache



- Pays d'Oc, France
- Having an indoor picnic and catching some rays from the winter sun
- Caramelized Figs and Ravioli
- Pet Sounds - The Beach Boys



- A garrigue-infused nose of wild, savory thyme and rosemary meets ripe black fruit.
- Lush dark fruit creates a round palate while refreshing acidity levels. It's like a ton of juicy blackberries meets tart currants.
- Both this dish and wine scream Mediterranean. Sweet figs plus rich butter and prosciutto perfectly complement this juice.

This red blend comes from the Languedoc-Roussillon region of Southern France - the largest wine producing region in the entire world. The area borders the Mediterranean and runs south along the coast all the way to Northern Spain. This wine is certified organic per EU regulations, however because it contains sulfites it does not meet organic criteria for the US.

This wine somehow manages to deliver richness while still remaining fresh. The fruit is ripe but not syrupy, a perfect mix of blackberries, currants and cherries. Savory earth notes also show up. Drinking this bottle transports you right to the edge of the Mediterranean. It is as if you are sitting in the sun, overlooking the scrubland that dips into the sea and cooling down with the salty breeze.



### CARAMELIZED FIGS AND RAVIOLI WITH ROSEMARY BROWN BUTTER & CRISPY PROSCIUTTO

Serves 4

- 4 thin slices prosciutto
- 2 (9-oz) packages fresh cheese ravioli
- 5 tbsps unsalted butter
- 6 fresh figs, quartered through the stem
- 1 tbsp coarsely chopped fresh rosemary leaves
- Kosher salt
- Freshly ground black pepper

**HEAT** a large frying pan over medium-high heat. Add the prosciutto in a single layer and cook until curling and lightly browned underneath, about 2 minutes. Flip and let cook until browned on the other side, about 2 minutes more. Transfer the prosciutto to paper towels to drain. Do not wash the pan.

**BRING** a large pot of salted water to a boil and cook the cheese ravioli according to package instructions.

**USE** the same frying pan, meanwhile, to melt the butter over medium heat. Add the figs and rosemary. Cook, stirring occasionally, until the butter browns and the figs have softened and caramelized a bit, about 3 minutes. Season with salt and pepper.

**USE** a spider or slotted spoon to transfer the ravioli to the frying pan. Add  $\frac{1}{4}$  cup of pasta water and simmer, tossing gently, until the sauce has thickened a bit and evenly coats the pasta, 1 to 2 minutes. Transfer to serving bowls and crumble the crispy prosciutto over each portion.

#### RECIPE NOTES

Freezing ravioli: Uncooked packages of cheese ravioli can be frozen for up to 2 months. Cook the ravioli frozen, adding an extra minute or so of cooking time.

Storage: Leftovers will keep in the refrigerator for up to 3 days.

For more nourishing and delicious recipes visit [TheKitchn.com](http://TheKitchn.com)!

## 2013 STELLA BELLA, CABERNET MERLOT

55% Cabernet, 45% Merlot



- Margaret River, Australia
- Taking a spontaneous trip to an unknown place
- Bacon-Brown Sugar Pork Tenderloin
- I Follow Rivers - Lykke Li



- Ripe raspberries with soft floral notes and a dash of pumpkin pie spices.
- Mouthwatering yet silky smooth, just like a bite of a milk chocolate bar with a raspberry center.
- Sweet pork tenderloin is exactly the companion this wine needs to match its intensity.

Cabernet Sauvignon is the dominant grape of this wine region, perched on the southernmost edge of Western Australia. This area is as New World as it gets, with the first vines just having been planted here in the 1960s. Previously, most wine in this part of the continent had been grown in Swan Valley just north of Margaret River, but vineyard pests and diseases drove Australian winemakers to look for new growing regions.

The crimson Stella Bella has silky tannins so it feels smooth on the mouth, while also being so fragrant that the scent of flowers floats from the top of the glass. Favorable weather in this young wine region allowed the grapes to relax a little bit, creating an easy-drinking, laid back vintage.



### BACON-BROWN SUGAR PORK TENDERLOIN

Serves 4

- 1 pork tenderloin (about 1 ½ lbs)
- 3 tbsps brown sugar
- 2 tpsps kosher salt
- ½ tsp smoked paprika (regular can be substituted)
- ¼ tsp cayenne pepper
- 4 to 6 slices good-quality bacon
- 1 tbsp canola oil (or other neutral high-heat oil)
- ¼ cup Major Grey's Chutney (See Recipe Note)
- 2 tbsps whole grain or Dijon mustard

**PREHEAT** the oven to 350°F. Remove the silverskin (the silvery-white connective tissue running along the top) from the pork tenderloin with a sharp knife. Pat the tenderloin dry with paper towels and set aside.

**COMBINE** the brown sugar, salt, paprika, and cayenne in a small bowl. Rub all of the mixture into the pork tenderloin. Wrap the tenderloin with the strips of bacon, securing along the sides with toothpicks.

**HEAT** the canola oil in a large cast iron skillet, or other oven-proof skillet, over medium-high heat until sizzling. Add the bacon-wrapped tenderloin and sear — do not disturb it while it's searing — until deep caramel brown, about 6 to 8 minutes. Flip the tenderloin and continue searing until the other side is browned.

**MIX** the chutney and mustard in a small bowl and brush generously over the top of the tenderloin. Transfer the skillet to the oven and cook the tenderloin until a probe thermometer reads 140°F, approximately 10 to 14 minutes.

**REMOVE** from the oven and loosely tent with foil. Rest for 10 to 15 minutes to allow the tenderloin to finish cooking and for the juices to redistribute into the meat. Remove toothpicks and slice into ¼- to ½-inch pieces for serving. Serve with any leftover chutney on the side.

#### RECIPE NOTES

You can find Major Grey's Chutney at most grocery stores, or purchase it online. You can also substitute another favorite chutney or jam.

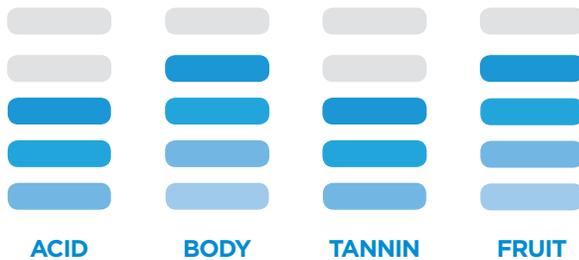
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## 2015 SURVIVOR, "OFFSPRING," CAPE RED BLEND

40% Syrah, 40% Pinotage, 20% Cabernet Sauvignon



- Western Cape, South Africa
- Watching cute cow videos
- Congee Rice Porridge
- No Woman No Cry - Bob Marley



- Ripe dark fruit entangled with herbaceous notes. Blackberries, pepper, anise and tilled earth.
- Soft and supple tannins with gentle acidity and grip. Very easy-drinking with flavors of licorice fruit, ripe berries and damp clay.
- The texture on this wine is a lovely match for silky rice porridge. You can definitely pair this traditional breakfast with a dinner wine!

This wine was named after a Nguni cow, (the traditional livestock of the Zulu people in South Africa,) who jumped off a truck and into their vineyards. She not only survived the daring jump but also had many offspring. This wine speaks to her success and children. As in, it will make you feel like you are jumping around Cabernet vineyards with beautiful South Africa as a backdrop.

You can easily drink this wine every day, with its perfect balance of earth and fruit. Plus, it was produced using sustainable harvesting methods - meaning you can enjoy it knowing that all of the little cow babies can still roam free from pesticides or chemicals in their environment!



## CONGEE RICE PORRIDGE

Serves 4

- 1 cup rice - any kind
- 6 cups chicken stock, vegetable stock, or water
- Optional, for richer congee: leftover cooked chicken wings or bones from a roasted chicken, skin removed

### OPTIONAL GARNISHES

- Soy sauce
- Sesame oil
- Thinly sliced green onions
- Wilted greens
- Soft- or hard-boiled egg
- Leftover cooked chicken, pork, or beef
- Fried garlic
- Fried shallots
- Pickled vegetables

**RINSE** the rice: Place the rice in a large strainer or colander and rinse it under cool water. The water running through the rice will usually look milky at first, but will then become clearer. It's fine if there's still some haze in the water.

**COMBINE** the rice and cooking liquid in the saucepan. If you're using any chicken bones, add them to the saucepan.

**BRING** to a boil, then reduce to a simmer and partially cover.

**CONTINUE** simmering for about 1 ½ hours: Stir the congee occasionally during cooking - this will make it more creamy. If the porridge is getting a little stiff, or if you'd like a looser porridge, add more cooking liquid. The congee is ready when the rice is as soft and porridgy as you prefer.

**REMOVE** any bones and shred the meat: If you used any chicken bones, pull them out of the congee. Shred the meat and stir it back into the congee.

**SERVE** the congee: Ladle the congee into individual bowls and garnish with whatever toppings you like.

### RECIPE NOTES

Leftover congee can be kept in the refrigerator for up to 5 days. Warm in the microwave or on the stovetop, and stir in a little extra cooking liquid to loosen it up, if needed.

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## GOLDEN HOUR: WHAT IS ORANGE WINE?

BY SOPHIA LIZARDI

**IMAGINE:** A WINE from a far off place that's in a category of its own, unable to be defined by red, white or rosé. A juice that needs its very own section on a wine list that goes by a multitude of names like "vinous exotica" and "skin-fermented."

What you are imagining is orange wine. Although it is one of the most traditional methods of winemaking in the world, having been around for centuries, orange wine has only recently begun to make an appearance on American tables in the past few years.

This style of wine originated in the country of Georgia in Eastern Europe, but is now produced all around the world, from Italy to South Africa. Orange wine is made by using white wine grapes but produced in a red wine style. The skins of the white wine grapes (any white wine grapes or blend can be used) are left on during fermentation and aging, tinting the white wine to an orange color. The juice is left with the skins for a week up to a year, depending on how much a winemaker wants it to pick up tannin, weight, color and other aromas and flavors from the skins.

The wine is fermented in a clay vessel called a qvevri (K-WHERE-VREE) which is lined inside with beeswax (to seal it for hygienic purposes) and encased with lime (to preserve the qvevri when it is buried underground). Liming preserves a qvevri for centuries, while cement lining only keeps the vessel for 10-20 years. The liming process also keeps the qvevri mold resistant. It's then buried underground and packed with sand all around.

The orange color can range on the spectrum from peach, gold, bright amber, rust and even on the browner-end. Three specific variables affect the tinge: the grape variety, length of skin contact and oxidation. A deeply colored white wine grape, like a ripe Pinot Grigio, left with the skin for a short time will yield a wine with a dark color, and the same results when a light colored white wine grape is left with the skins for a long time. In the case of a grape

that oxidizes quickly the wine will turn out to look deeply orange as well.

Orange wines have a funky, cider-like quality with a hint of sourness. Common flavors can range from fresh-cut apricot, spices and herbs to the heavier side with a palate of smoke, tang, nuttiness and savory elements.

"Skin maceration tends to accentuate features of subtle grape varieties," says Stetson Robbins, sales manager for Blue Danube Wine. Therefore, with orange wine we're seeing more depth of flavor of the grape. And, the darker the orange the more skin contact the wine has had, so more tannin will be present.

As a result, orange wine is super versatile when it comes to pairing with food. Some are delicate enough for fish, heavy enough to stand up to steak or pair well with heavily spiced dishes (think: spicy curry) because they can be so bold. Stetson also suggests new orange wine drinkers to try it with some seasonal fall fare.

This month's [2013 Kindzmarauli, Kakhetian Royal \(pg. 17\)](#) comes from orange wine's original stomping grounds of Georgia. With a deep straw color, velvet mouth feel and a tartness that's complementing, this orange wine has fruity aromatics and honey notes. The real kicker is that this orange wine is a romantic, deep sunset orange color because the skins are left on for three months; longer than most red wines. Plus, the wine is made with 10 percent of the native Georgian grape Mtsvane Kakhuri that oxidizes easily, so the wine really exemplifies that dark hue.

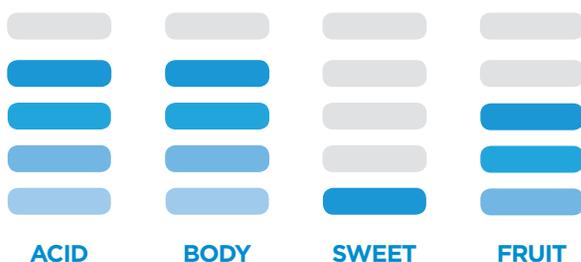
Whether you're new to the scene or an orange wine expert, this is a style of wine that has a little something for everyone.

## 2013 HOPE ESTATE, "WOLLOMBI BROOK," SEMILLON

100% Semillon



- Hunter Valley, Australia
- An early happy hour that turns into a late-night rager
- Fish Tacos with Quick Cabbage Slaw
- The Power of Three - Belle & Sebastian



- Honeyed apricots and crushed almonds with white flowers and mineral notes.
- Silky and lean, the wine is smooth with a waxy-fruit character. A gentle acidity cleans up the richness of agave and floral flavors.
- The texture of the wine matches the fish, while the aromatics stand up to the slaw. This light dish is given depth with this juice.

This bottle hails from Australia's Hunter Valley, a region known for producing some really solid Semillons - and this one is no exception. Until recently, this juice was only sold Down Under, but it has finally made its way stateside, and we couldn't be happier.

Australian Semillon is definitely trending right now - and this bottle will show you why! The palate is truly unique, it is slick and mouth-coating without being cloying. The nose of honeyed stone fruit (think: peaches and apricots) is matched with a limestone freshness. The aromatics of jasmine, buttercup and daffodils are absolutely intoxicating. Dry but with a whole lot of character!



### FISH TACOS WITH QUICK CABBAGE SLAW

Serves 4

- 1 small cabbage, shredded (about 4 cups)
- 1 small carrot, grated
- 2 to 3 green onions, thinly sliced
- ½ to 1 whole jalapeño chile, seeded and minced, optional
- 1 clove garlic, minced
- 1 tbsp lime juice
- 2 tbsps mayonnaise
- Sugar, honey, or agave nectar to taste, optional
- Salt and pepper
- ½ cup all-purpose flour
- ½ tsp salt
- ¼ tsp freshly ground pepper
- ⅓ to ¼ tsp smoked paprika or chipotle powder
- 1 to 1 ½ lbs snapper, sole, tilapia, rockfish, or catfish
- 2 tbsps vegetable oil for high-heat cooking
- 12 corn tortillas
- Torn cilantro leaves
- Sliced avocado
- Lime wedges
- Salsa

**PREPARE** the slaw by placing the shredded cabbage in a bowl and sprinkling with ½ tsp of salt. Massage and squeeze the cabbage with your hands to help it release its liquid and begin wilting. Transfer the cabbage to a strainer set over a bowl and set aside to drain for about 15 minutes.

**SQUEEZE** the cabbage of its excess liquid, one handful at a time, and transfer to a mixing bowl. Add the grated carrot, green onions, and jalapeño (if using). Toss to combine. Whisk together the minced garlic, lime juice, and mayonnaise. Taste and add a sweetener, salt, and pepper to taste. Pour over the cabbage mix and toss to combine.

**PREPARE** the fish by combining the flour, salt, pepper, and paprika in a shallow container. Pat the fish dry, then dredge it in the flour mixture.

**HEAT** the oil in a heavy (preferably cast iron) pan over medium-high heat until the oil is shimmering and flows to coat the entire bottom of the pan. Add the fish to the pan - if cooking multiple fillets, arrange them in a single layer with a little space between. Cook for 2 to 3 minutes per side, carefully flipping once with a spatula, until both sides are golden-brown and the fish is opaque and flakes apart easily in the thickest part. Transfer the fish to a clean plate and flake into large chunks.

**HEAT** the corn tortillas, meanwhile, one by one, in a heavy, dry pan, until soft and warm. Wrap them in a clean cloth as you go. (Alternatively, wrap them in a clean dish towel and warm them in the microwave for a few seconds.)

**SERVE** the fish on a platter with the tortillas, slaw, cilantro, avocado, lime, and salsa on the side, letting each diner assemble his or her own tacos.

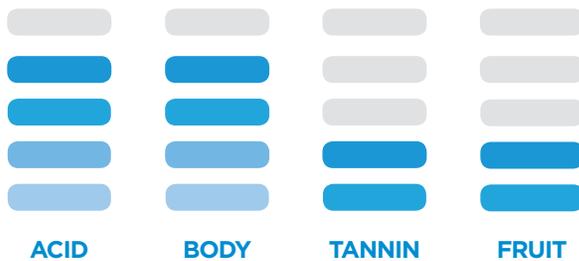
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## 2013 KINDZMARAOULI, KAKHETIAN ROYAL

85% Rkatsiteli, 10% Mtsvane Kakhuri, 5% Khikhvi



- Kakheti, Georgia
- Getting experimental in the kitchen
- Cheetos-Style Chickpeas
- Psycho Killer - Talking Heads



- Straw and hay with baked apple and cider with a single, slightly oxidative and pleasantly nutty note in the background.
- Wow! This is something new, so get ready. A white wine with a bit of skin contact, so there's a nice bit of astringency and dryness.
- For an unusual flavor like cheetos, you need an unusual wine! This brings a bit of structure to the dish without overpowering it.

Orange wine has long been an obsession over at WA, and we're beyond excited to finally be able to share one with you! This wine was produced using an ancient Kakhetian winemaking technique from a blend of three white Georgian grape varieties. The result is a classic example of this style of juice.

If you haven't had an orange wine yet, this is a good first one to try. It tastes like cider and white wine had a foxy lovechild. Don't be scared by the palate that almost seems like a light red wine, just embrace it. This mixed with aromas of bruised orchard fruit, nuts and honey makes for a beguiling yet delicious combination.



### CHEETOS-STYLE CHICKPEAS

Serves 2

#### FOR THE CHICKPEAS

- 1 (15-oz) can unsalted chickpeas, drained
- 1 tbsp olive oil
- ½ tsp kosher salt

#### FOR THE CHEETOS SEASONING

- 3 tbsps nutritional yeast
- ½ tsp kosher salt
- ½ tsp granulated garlic (no salt added)

**PREHEAT** the oven to 400°F. Line a baking sheet with parchment paper and set aside.

**DRAIN** and rinse chickpeas thoroughly in a colander. Pat the chickpeas dry with clean paper towels and allow them to dry for five minutes.

**PUT** the chickpeas into a bowl with the olive oil and the sea salt. Toss until chickpeas are fully coated with both oil and salt. Pour the mixture out onto the parchment-lined baking sheet and bake for 30 minutes, tossing the chickpeas every 10 minutes or until just crispy.

**MAKE** your Cheetos seasoning while the chickpeas are in the oven. Whisk together the nutritional yeast, salt, and granulated garlic in a bowl. Set it aside.

**REMOVE** the chickpeas from the oven after they have become crispy. While they are still warm, toss them in the Cheetos seasoning until each chickpea is generously coated. Now they're ready for snacking!

#### RECIPE NOTES

As the chickpeas cool, they will lose their crispy texture and become more of a chewy snack. They are equally addictive this way, but the texture is different. If you want to enjoy your chickpeas crispy, enjoy them straight after tossing them in the seasoning!

For more nourishing and delicious recipes visit [TheKitchn.com](http://TheKitchn.com)!

## 2015 SHÄFER, DRY ROSÉ

100% Pinot Noir



- Rheinhessen, Germany
- Pre-dinner porch sipper
- Tomato Chickpea Salad
- End of the Line - The Traveling Wilburys



- Wild strawberries, peach skin and a ton of minerality. It smells like spring-time in the park.
- Juicy red berries mix with fresh mineral notes of spring water. Chalky limestone flavors make it incredibly zesty.
- The bright acidity of the tomatoes is the perfect answer to the soaring structure of this wine. The chickpeas round out the palate.

Hailing from one of Germany's most famous winemaking regions, this Rheinhessen rosé is as dry as it gets while still having a rockin' body and solid fruitiness. Farmers have been cultivating grapes here since the days of the Romans - those are some old vines. Bonus: it's made with organic grapes!

A glass of this makes you feel like you just came out of the cold ocean, after a long swim. Even on the warmest days it can perk up any dish. A ton of minerality like limestone, river rocks and spring water makes this almost a little too easy to drink. A bit of gentle and vibrant red fruit make for a cheerful finish.



## TOMATO CHICKPEA SALAD

Serves 4

### FOR THE SALAD

- 2 tbsps olive oil
- 1 (15-oz) can garbanzo beans, drained and rinsed
- Kosher salt
- 2 tpsps ground cumin
- 2 pints cherry tomatoes, halved
- ¼ cup chopped fresh flat-leaf parsley leaves

### FOR THE VINAIGRETTE

- 2 tbsps olive oil
- 1 tbsp sherry vinegar
- 1 tsp 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.

### RECIPE NOTES

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

For more nourishing and delicious recipes visit [TheKitchn.com](http://TheKitchn.com)!

# DIY: MORELS' POACHED PEAR WITH CINNAMON GLAZE

BY EXECUTIVE CHEF JOSE LUIS CARRERA  
AT MORELS FRENCH STEAKHOUSE & BISTRO  
IN THE PALAZZO LAS VEGAS

PHOTOGRAPH JERRY BACON

**THE END OF** the year is upon us which means two things: entertaining and drinking (to get yourself through the entertaining). This Poached Pear with Cinnamon Glaze is therefore the perfect dessert - it's boozy, surprisingly easy to make and guaranteed to impress even the grouchiest of in-laws. To make things even fancier, Executive Chef Jose Luis Carrera recommends serving it with vanilla bean ice cream or homemade whipped cream.

- 5 Bartlett pears, ripe
- 1 bottle red wine, a low-tannin Pinot Noir would be perfect
- 2 cinnamon sticks
- ½ cup sugar
- 1 tsp star anise
- Fresh whipped cream or vanilla bean ice cream, for serving

**CLEAN** and peel pears.

**ADD** wine, cinnamon, sugar and star anise to a pot.

**ADD** pears and bring to a boil, with pears fully covered.

**REDUCE** heat and allow the pot to a simmer for 15 to 20 minutes, or until pears are soft.

**REMOVE** pears from liquid and place in refrigerator to cool for 2 to 3 hours.

**BRING** liquid to a boil and reduce to a syrup that covers the back of a spoon. Cool.

**PLACE** each pear on a cold plate. Coat with 2 tbsps of syrup.

**SERVE** with whipped cream or vanilla bean ice cream. Enjoy.



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