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2017

RETROSPECTIVE



A MONTHLY WINE JOURNEY  
CURATED FOR ADVENTUROUS SOULS

thebacklabel®

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THIS MONTH'S RECIPE PAIRINGS BROUGHT TO YOU BY:



*The Cherry Bombe Cookbook* is the first-ever cookbook from the team behind *Cherry Bombe*, the hit indie magazine about women and food, and the *Radio Cherry Bombe* podcast. Inside are 100+ recipes from the most creative and inspiring women in food today. The result is a beautifully styled and photographed collection that you will turn to again and again in the kitchen.

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# 2017 Retrospective by the Numbers

ILLUSTRATIONS TAMARA RAHOUMI



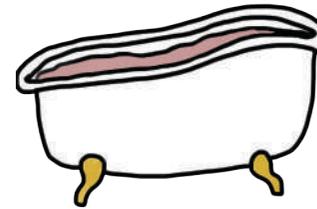
This year's wines hailed from 11 different countries!



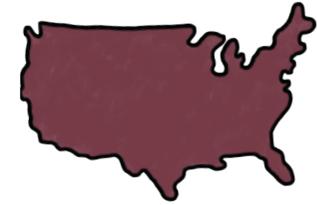
We curated 73 bottles of awesome wine!



Over 60% of WA members prefer a mix of red and white wines - because really, who can choose?!



WA drinkers consumed about 65 bathtubs-worth of rosé!



The US is the #1 country in the world for wine consumption.



Over the past year, each 6-bottle WA member saved over \$420 and each 3-bottle WA member saved over \$120 on membership wines.

DEAR FELLOW WINE LOVER,

Can you believe it's already been a year since we were retrospectively on 2016?! This year was a big one for us. We debuted not one but two collaboration labels, La Pinot, Pinot Noir and Lekker, Rosé. We worked with some amazing recipe partners, like Shake Shack, Green & Black's chocolate and Moby... or at least, Moby's super trendy Silver Lake vegan restaurant. And we launched our new website! Needless to say, we've been busy, and time flies when you're drinking wine. Now, we've decided to take a look back by the numbers, from bathtubs of rosé to countries visited. We took journeys through wine all over the globe - we hope you had as much fun as we did.

Best,  
Alexandra Pastron  
editor, thebacklabel

# HOMELESS WINEMAKERS

BY BIRK O'HALLORAN

**I OFTEN TELL PEOPLE** I'm a homeless winemaker. By that, I mean I don't own a winery or a vineyard. I buy grapes from various family growers and I rent space at other people's wineries to make the wine. All I own is inventory (wine). Iconic, my wine label (pg. 19), is far from an oddity in this practice. In fact, if you drink California wine with any regularity at all, I can almost guarantee you have had wine from a homeless winemaker before. And wine isn't alone in this, it's actually a fairly common practice in beer brands, although they have coined the more romantic and clandestine term "Gypsy Brewery." Admittedly the wine industry is in need of a better term than "homeless" - maybe Vagrant Vintner? Marketing gurus, get in touch.

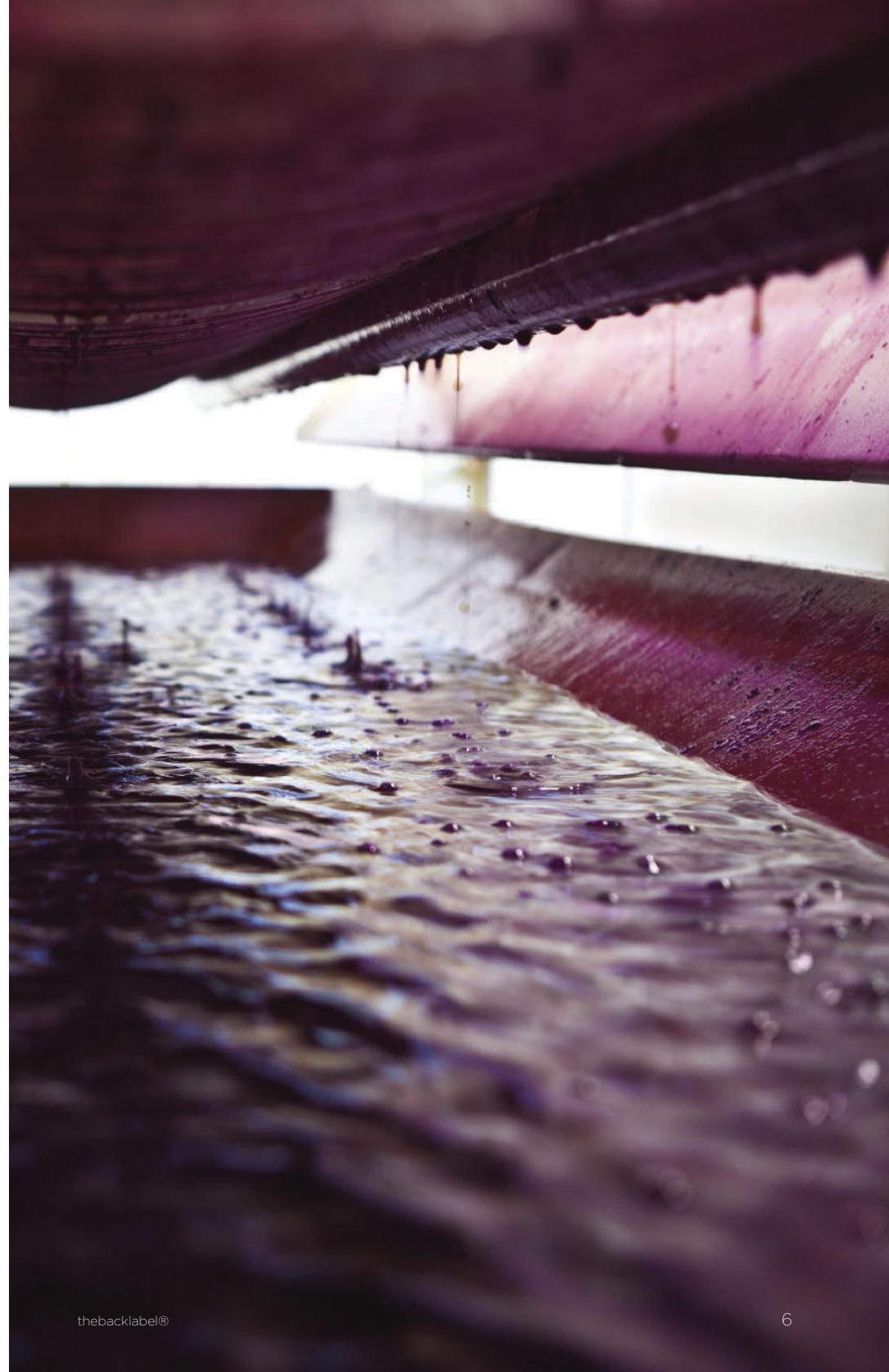
Wine and its marketing is so tied to images of grand chateaus and rolling vineyards, many vintners are hesitant to admit this is how they make wine. However, I was so inspired by these scrappy entrepreneurs I eventually became one. They are people whose passions outweighed their means, and they weren't going to let the lack of a few million dollars stand between them and their passion for wine.

Indeed, many of the wine industry leaders in recent years have started homeless. The Prisoner and Kosta Brown are fine wine industry monsters and are two of the most commercially successful wine brands in the last decade. Both started homeless. A to Z, Realm, Forlorn Hope and Matthiasson are other highly regarded brands that started this way and only recently have bought property. Still, many others that haven't yet scaled to the level of winery ownership continue to top the charts on lists of top wines. These homeless winemakers are leading the pack when it comes to the ever-developing California wine style. Beautiful wineries are great, but they

can be a crutch, making companies complacent. Like that subpar restaurant in that amazing location that serves crap food, they survive because of the view or the convenient proximity to the train station. But homeless winemakers have no such luxuries. Without a mountain top to preach from, they are reliant on journalists, enthusiasts, wine merchants and sommeliers to become their advocates so people can find them. The only way to sway those people is to make compelling wine. Wine that is not only delicious but stands out and is worth talking about.

These winemakers trying to carve out their own market niche are on the forefront of championing lesser-known grapes as well as techniques. If in recent years you have had a pet-nat, orange wine or Pinot Neauvou, it is in large part thanks to this community. Same goes for varietals such as Carignan, Vermentino, Trousseau, Gruner Veltliner, Tocai, Rebolla Gialla, Nebbiolo, Grenache and Cinsult. Really anything that isn't Pinot Noir, Cabernet Sauvignon or Chardonnay.

In short, homeless winemakers make fantastic wine. Please don't hold their lack of property against them, and if one of their many great wines becomes a life changing moment for you, advocate for them. Tell others about it and be their champion, and if one day they are fortunate enough to become wildly successful and buy their own winery and vineyards, still support them. But, you can proudly tell everyone, "I use to drink their wines when they were homeless."

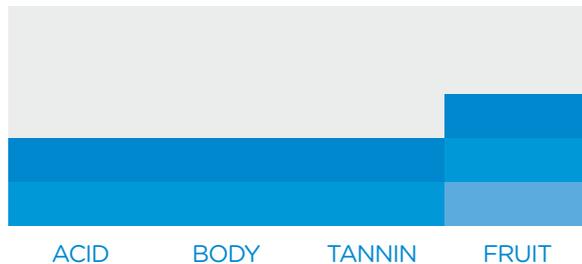


## 2013 WILD RIVER, PINOT NOIR

100% Pinot Noir



- Waipara Valley, New Zealand
- Making a holiday feast for your loved ones
- Purple Grain Roasted Beet & Barley Salad
- Hollaback Girl - Gwen Stefani



- Roasted pecans tossed in salt. Baking spice, bundles of dried sage and flinty firewood.
- Juicy dark fruit notes, subtle tannins that stretch deep into the corners of your cheeks.
- This medium-bodied red is packed with dusty twists and berry turns, pair it with something that isn't jam-packed with delicate flavors.

Mount Brown Estates Owners Tony and Catherine happened upon an overgrown, abandoned vineyard in New Zealand's Waipara region in 2002. Seeing its potential and helpless to resist the challenge it presented, the two have since used the land to produce award-winning wines. The Pinot Noir grapes used to make this wine are the oldest vines on the property of the family-oriented estate, and even their two children help pick them come harvest season.

This wine exudes the essence of a winter wine. Wispy wafting herbaceous notes rolled into a nutty outer layer. Reprieve in the length of the fruit that smothers the reaching tannin. This wine is raw, energized - the kind of bottle you can wrap yourself up in and sink into a fireside chair to enjoy the warmth from the inside out.



### PURPLE GRAIN ROASTED BEET & BARLEY SALAD

Martha Hoover

#### MAKES 8 SERVINGS

- 3 medium red beets
- 1½ cups barley
- ½ teaspoon kosher salt, plus more as needed
- Freshly ground black pepper
- ½ teaspoon granulated sugar
- ½ cup toasted pecans, roughly chopped
- 2 tablespoons chopped fresh tarragon
- 1 cup dried cranberries
- 1 cup halved red grapes
- 1 cup balsamic vinegar

Preheat the oven to 400°F.

Wrap the beets in aluminum foil, place them on a baking sheet, and roast for 50 minutes, being sure to check them once or twice. The beets are ready when a knife slides into them easily. Remove from the oven, open the foil packet, and let cool. Peel and chop the beets and set aside.

Prepare the barley according to the package directions. You should end up with about 4 cups barley.

Place 1 cup of the beets, ¼ cup water, the salt, some pepper, and the sugar in a blender and purée. Transfer the beet purée and the barley to a large bowl and combine thoroughly.

Reserve some pecans and tarragon for garnishing. Mix in the remaining beets, cranberries, grapes, pecans, and tarragon. Taste for seasoning and add more salt and pepper if necessary.

Heat a pan over medium-high heat and add the vinegar, being mindful of any fumes. When the vinegar starts boiling, reduce the heat to medium-low and simmer until the vinegar has reduced by more than half and has a thick, syrupy consistency. Remove from the heat.

To serve, divide the salad among eight bowls. Drizzle each with the balsamic reduction and top with a sprinkle of tarragon and pecans.

## 2016 DON MATILLÓN, RED BLEND

60% Monastrell, 20% Cabernet Sauvignon, 20% Tempranillo



Alicante, Spain



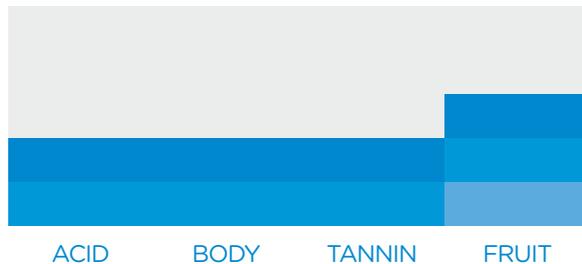
Finding out your buddy is featured in Rolling Stone magazine



Carne Adovada



Airways - Hayes Peebles



Little berries packing a Mighty Mouse-sized punch of dark fruit and red currants.



Ripe, fresh fruitiness slipping and sliding towards a siesta in your tummy.



Don't be afraid, this wine was made for your heartiest of meals - making Carne Adovada the perfect match.

Like most good things, this winery was born in the '80s. In 1987, a group of local winemakers banded together to form Bodegas Bocopa. This 30-year-old coalition brings us to Spain's hipster, up-and-coming Alicante region with the 2016 Don Matillón.

Located on Spain's Mediterranean coast, winemaking got its start here when the Ancient Romans rolled through in the 16th century. The Don Matillón is the perfect example of what's going on in Alicante. Made with smaller grapes from bush vines (because of the warmer summers), the wine is easy drinking and nicely balanced with bright and vibrant ripe fruit, i.e. blackberries, black currants, dark cherries and decadent plums. Bold and fruit-forward on the palate, it becomes more and more gulp-able with each sip.



### CARNE ADOVADA (MEXICAN SLOW-COOKED CHILE-BRAISED PORK)

Dominica Rice-Cisneros

#### MAKES 6-8 SERVINGS

- 3 pounds bone-in pork shoulder
- 2 tablespoons kosher salt
- 1 teaspoon cumin seeds, toasted and ground
- 1 teaspoon Mexican oregano, ground
- 1 large onion, diced
- 6 garlic cloves, sliced
- 1 (12-ounce) bottle Mexican beer
- 6 ounces dried guajillo chile or New Mexico chile, seeded
- 6 to 8 tortillas, warmed, for serving
- Lime wedges, for serving
- Sliced red onion, for serving
- Fresh cilantro, for serving

Preheat the oven to 350°F.

Place the pork in a Dutch oven with a lid and season it with the salt, cumin, and oregano. Cover the pork with the onion and the garlic, pour the beer over everything, and set aside.

In a dry skillet, toast the chiles for 3 minutes. Place the chiles in a small pot with 2 cups water, bring to a simmer, and cook for 10 minutes. Transfer the chiles and their cooking liquid to a blender and purée until smooth. Strain the liquid through a fine-mesh strainer over the pork roast.

Cover the Dutch oven with the lid and bake for 2½ hours or until fork-tender. Let rest for 20 minutes, then transfer to a serving platter. Spoon the braising liquid on top and serve with tortillas, lime wedges, red onion, and cilantro.

## 2014 VAH JOO, RED BLEND

70% Merlot, 30% Sangiovese



Tuscany, Italy



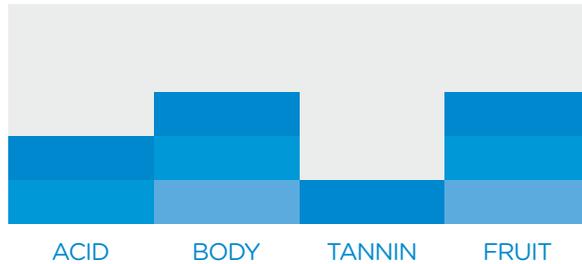
Playing board games as the seasons change from autumn to winter



Fish In Parchment With Herb Sauce



Feel It Still - Portugal. The Man



Bramble berry pie sprinkled with dried black tea leaves, wet grass and damp gravel.



Light body bursting into a floral bouquet. Acidic cherry-raspberry juice, damp wood.



This wine's light body pairs perfectly with oily textures like this Fish in Parchment - the juicy quality of the wine lifts any fattiness.

As winemaker Max de Zarobe puts it, "Vah Joo is a down-to-earth expression of the rich Tuscan terroir." And we couldn't agree more. It's unfussy and straightforward, but seductively delicious. This past year we became particularly interested in more sustainable farming practices, and this one is about as clean as it gets - no pesticides, herbicides, additives or artificial yeasts, and there's only a minimum amount of sulfites.

This wine thrives when it is chilled, a lively and life breathing red. Juicy and quaffable, an ideal pair with drunken summer rooftop parties. Dancing with bare feet on soft wood planks, throwing your head back to the clear sky and laughing until your stomach hurts. Juice-drenched pink plum notes smashed under ripe raspberries. Vegetal notes of crunchy orange early fall leaves and green bell peppers.



### FISH IN PARCHMENT WITH HERB SAUCE

Kristy Mucci

#### MAKES 4 SERVINGS

- 1 cup soft green herbs, finely chopped (see Tip)
- Kosher salt
- ¾ cup olive oil
- 4 (6- to 8-ounce) boneless fish fillets (such as flounder, salmon, sole, or arctic char)
- Freshly ground black pepper
- Zest and juice of 1 lemon
- Pitted olives (optional)

Preheat the oven to 400°F.

Mix the herbs, ½ teaspoon salt, and the olive oil in a bowl and set aside so the flavors can develop.

Cut four 20-inch-long sheets of parchment paper and fold each in half. Unfold the first parchment sheet. Place a fish fillet about 1 inch to the right of the fold and season with salt and pepper. Sprinkle the fillet with 1 teaspoon of the lemon zest and 1½ teaspoons of the lemon juice. Top with 2 tablespoons of the herb sauce and some olives (if using).

Fold the parchment paper loosely over the fish and make ¼-inch folds around the edges to create a half-moon shape. Be sure to press and crimp the perimeter while folding to seal the packets well. Repeat with the remaining fish fillets.

Place the sealed packets on a baking sheet and bake for 10 to 15 minutes, depending on the thickness of the fish. The packets will be slightly browned and puffed up. To serve, place each packet on a plate and make sure each guest has a sharp knife to cut his or her packet open.

Tip: Kristy says any combination of fresh parsley, dill, fennel fronds, cilantro, chives, tarragon, chervil, marjoram, thyme, and basil works for this recipe. Use the leaves and thin, tender stems, discarding any thick stems.

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# HOW TWO MILLENNIALS STARTED THEIR OWN WINE COMPANY

(AND LIVED TO TELL THE TALE)

BY MORGAN KATZ

**BALANCING A FULL COURSE** load, working a part time job and having a social life isn't easy. Now, imagine starting your own company on top of all that. Meet Chris Borges and Ian McCaffrey, two UC Davis graduates who decided to do whatever it takes to follow their dream and start their own wine company.

Growing up in the Napa Valley meant constant exposure to the wine world for childhood best friends Chris and Ian. With family and friends owning vineyards and connections to the industry - wine has always been present in their lives.

"It's just kind of what you do around here," Chris said.

They started working in the industry at the end of high school and continued their education throughout their time in college where Chris worked on an Economics degree and Ian worked on degrees in Viticulture, the scientific study of the growing and production processes of grapes, and Enology, the science and study of winemaking. Approaching graduation, the two seniors decided to pull the trigger and follow their dream - at the end of 2015 they started Crew Wine.

"We had access to great fruit, and had mentors leading us along the way and so

we just went for it," Ian said.

"We pride ourselves on our friend group and family. We have been friends for a long time and consider ourselves kind of a two-man crew," Chris said. And the name "Crew" was inspired by this sentiment.

"Crew" is a reference to the time they spent working in wineries and vineyards, where everyone is known as part of the winemaking crew, cellar crew or vineyard crew. The name is also a play on words of the French classification system "cru."

They currently have two wines in their lineup from their first full-time 2016 vintage - a dry Riesling (pg. 17) and a rosé made from Grenache and Syrah. While part of their decision to make a rosé stemmed from the wine's current popularity, they were also drawn by the fact that they would have the opportunity to work with Ian's own family vineyard.

"We had the opportunity to work with Grenache from my grandfather's vines and it was cool to work with family-grown grapes," Ian said.

Ian's family isn't the only one involved in Crew. Chris is from Germany where both his father and grandfather were winemakers. A winemaker for half a

century, Chris's grandfather is also a regional wine judge of 15 years. So, naturally, they sent him a bottle of their Riesling and asked for his thoughts.

And the verdict?

"He loves it!"

His grandfather isn't alone - locals love it too. Of the 600 cases of wine they've produced, 400 were sold in the Napa Valley, and distributed by the winemakers themselves.

"There's something cool about us pulling up in a Prius and a Subaru Outback to Napa restaurants and unloading cases of our own wine," Ian said.

Yes, not only do they make the wine, they market, sell and deliver it - they run every aspect of the company, all while working other jobs because they decided to self-fund their entire project.

"So we pick up odd jobs to make ends meet, and keep the dream alive. To see it come to fruition and to see some success has been really awesome," Chris said.

They work nights and weekends, leaving little time to see family, friends - or even girlfriends. Yup, these 23- and 24-year-olds have social lives on top of everything else. We asked if they ever sleep, turns out they can squeeze that in too.

Starting a business while still in school comes with its own set of difficulties, but because they're funding Crew wine out of pocket, they're constantly busy, but somehow manage to get it all done.

"Crew is unique because of our ambition to make it a successful brand despite our age, financial status and the difficulties we had to overcome with the wines we produce," Ian said.

And the wines are good, but Crew wouldn't be able to work with these two specific grape varieties if it weren't for millennials. They have noticed wine's recent rise in popularity with millennials and how people are actively searching out unique wines. They attribute their success to this initiative people are taking to find interesting wines.

"People are constantly being exposed to different wines, we wouldn't be able to do this if people weren't willing to try different things," Chris said.

They hope they can continue their work of producing different wines and become "the cool, go-to brand" people turn to for unique varieties and be able to make whatever wines we want," Chris said.

"We put our blood, sweat and tears into it and we hope people enjoy."

## 2017 POINT ORMOND, SAUVIGNON BLANC

100% Sauvignon Blanc



-  Frankland River, Australia
-  Staying up late, watching reruns of '60s TV shows
-  Easy Crab Rolls With Avocado
-  Wouldn't It Be Nice - Beach Boys



-  Smells like eating a whole bag yellow sour patch kids on a plumeria-lined beach.
-  Pineapple shaved ice. Passion fruit and fresh-cut grass with frothy citrus notes.
-  This high acid white is bursting with tropical citrus, perfect for seafood like this light and mild crab roll.

The Frankland River region in western Australia is known for its Sauvignon Blanc and Riesling. The cool climate and mineral-rich soils give way to acidic, crisp and refreshing white wines that are deliciously easy-drinking. Wines from Down Under have become something of a favorite around WA HQ this past year - and this sassy Sauv B is no exception!

With its beautifully crisp edges, citrus and acidic bite, Sauvignon Blanc is an easy grape to love. This one brings a distinct pinch at the back of the palate thanks to its high acidity. This bottle is the perfect example of all the reasons to love Sauv Blanc. We would go as far to say that Sauvignon Blanc is the golden retriever of grapes. It's warm, playful and has versatility through the changing seasons.



### EASY CRAB ROLLS WITH AVOCADO

Chrissy Teigen

#### MAKES 4 SANDWICHES

- 1 (8-ounce) container jumbo lump crabmeat, drained
- 1 avocado, pitted, peeled, and diced
- ¼ cup mayonnaise
- 2 tablespoons fresh lemon juice
- 2 tablespoons finely minced fresh chives, plus more for garnish
- Kosher salt
- 2 tablespoons unsalted butter, at room temperature
- 4 hot dog buns

Preheat the broiler.

In a medium bowl, gently mix together the crab, avocado, mayo, lemon juice, and chives. Season with salt.

Butter the inside of the hot dog buns generously and put them on a baking sheet.

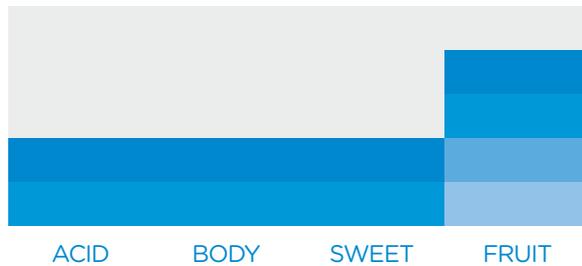
Broil until toasty, 2 to 3 minutes. Remove from the oven. Divide the filling among the rolls, garnish with chives, and serve.

## 2016 CREW, DRY RIESLING

100% Riesling



- North Coast, California
- Wading through the sea of holiday cards sent from loved ones
- Spicy Ginger Cookies
- Mercy - Duffy



- Airy white flowers drizzled in raw honey. A slight whiff of petrol and brine lingers towards the end.
- Canned pineapple juice, electrified honeycomb finishing with a lofty herbaceousness.
- Riesling, particularly of the dry variety, is perfect for balancing out all kinds of spice, making these Spicy Ginger Cookies a sinch.

Crew wine was created just a few years ago by Chris Borges and Ian McCaffrey while still in school at UC Davis. The ambitious 23- and 24-year-olds run every aspect of the company, from the marketing of the wine all the way down to the delivery, all while working other jobs to keep their dream alive (read all about it on pg. 13)!

Riesling is a controversial wine, which may come as no surprise because people love to follow the hype. Not all Rieslings are a classier Moscato alternative. This wine tastes like a fruit-forward sunset of flavors: mandarin orange dripping with tangy citrus drifting into piles of lychee floating on a frothy green pear ocean. It has a medium body, round and soft, smooth through the back of the palate and sweetly stings the back of your cheeks with razor-like acidity.



### SPICY GINGER COOKIES

Karlie Kloss

#### MAKES 16 COOKIES

- 1½ cups oat flour
- ½ cup almond flour
- ½ cup coconut sugar
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon sea salt
- 6 tablespoons coconut oil, melted
- 6 tablespoons blackstrap molasses
- 2 teaspoons vanilla extract

Preheat the oven to 350°F. Line two baking sheets with parchment paper.

In a large bowl, whisk together the oat flour, almond flour, coconut sugar, baking soda, baking powder, cinnamon, ginger, nutmeg, cloves, and salt.

Add the coconut oil, molasses, and vanilla and mix together with your hands or a wooden spoon until a moist ball of dough forms.

Divide the dough into quarters. Divide each quarter into quarters to make 16 pieces total. Roll each piece gently into a ball and place on the prepared baking sheets.

Bake for 8 minutes. Remove from the oven and let cool on a wire rack for 10 to 15 minutes. The cookies will keep for a few days when stored in an airtight container.

## 2015 SIDEKICK, CHARDONNAY

100% Chardonnay



-  Napa, California
-  Sitting at your favorite table in your favorite restaurant
-  Coconut Banana Bread
-  Giants - Bear Hands



 Toast with butter and freshly sliced figs, apples and pears, plus pure citrus oil spritzed over nougat.

 Round, juicy and creamy fall orchard fruits with a lil' bit of butter dolloped on top.

 Don't fight the feeling - this creamy bodacious wine is going to fall right in with your Coconut Banana Bread.

Winemakers Birk O'Halloran and Karl Antle founded Iconic Wine out of a love for Chardonnay (and also comic books). Although this is not their first label, every heroine needs a sidekick, and the 2015 Sidekick Chardonnay is as trusty as they come. It's an excellent example of what WA has spent the past year trying to show about Chardonnay's potential - not as the sweet fruit bomb some have come to expect, but a wine with true depth!

Successfully pairing wine and food often comes down to opposites attracting. But, in this case we've got a merger of toasty, creamy, sugary goodness. Make no mistake, this isn't a sweet Chardonnay at all (it's fermented in stainless steel tanks) - a pear and citrus core gives it lift where some Chardonnay's fall into flat, flabbiness. Think of this duo as the salty caramel ice cream of brunch combinations. Hint: resistance is futile.



### COCONUT BANANA BREAD WITH GINGER & FLAXSEEDS

Camille Becerra

MAKES ONE 9 × 5-INCH LOAF

- ½ cup coconut oil, melted, plus more for greasing the pan
- ½ cup flaxseeds
- 4 bananas: 3 mashed, 1 cut in half lengthwise
- ½ cup organic cane sugar
- 2 large eggs
- ½ cup plain yogurt
- 1½ cups all-purpose flour
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- ½ cup unsweetened shredded coconut
- ¼ cup chopped crystallized ginger

Preheat the oven to 375°F. Grease a 9 × 5-inch loaf pan with coconut oil and coat the inside with the flaxseeds.

Mix the mashed bananas, coconut oil, sugar, eggs, and yogurt together in a large bowl.

In another bowl, combine the flour, salt, baking soda, coconut, and ginger. Add the dry ingredients to the wet ingredients and stir well to incorporate.

Spoon the batter into the prepared pan and bake for 15 minutes. Remove the pan from the oven and garnish with the halved banana on top. Reduce the oven temperature to 350°F and bake for 40 to 50 minutes more, or until a cake tester inserted into the center of the loaf comes out clean.

Let cool in the pan for 15 minutes before removing it to a cutting board and slicing. Enjoy for breakfast or with late-afternoon coffee or tea. The loaf will keep at room temperature, wrapped in plastic wrap, for up to 3 days.

Tip: If you see brown or blackened bananas at the grocery store, snap them up. They're perfect for making banana bread.

# DIY BATCH COCKTAILS

BY THE WA CREW

**FAMILY, FRIENDS, PARTIES...** the holidays are filled with fun and excitement, but shaking up a fresh cocktail every time a guest walks in the front door will not only keep you from the festivities but also give you an arm cramp. Instead of spending time and money organizing a full bar, try something quick, easy and fun that guests will love. These festive holiday batch cocktails are a tasty and pleasant change-of-pace from the standard bar selection at every other holiday party. Because these guys are batch cocktails, you get to make one, or two, rounds and then be free to enjoy your own party!



## SPARKLING COCKTAIL

- 1 cup gin
- 1 cup St Germain
- 1 cup fresh lemon juice
- ½ cup simple syrup
- 1 bottle dry sparkling wine
- Thyme, for garnish

**COMBINE** all liquid ingredients in a large serving bowl.  
**GARNISH** with sprigs of thyme and enjoy.

## POMEGRANATE CRANBERRY SANGRIA

- 1 bottle big-bodied red wine
- ½ cup brandy
- 1 cup pomegranate juice
- 1 cup cranberry juice
- 1 cup ginger ale
- ¼ cup simple syrup
- 1 large orange, halved and thinly sliced
- Pomegranate seeds, for garnish

**COMBINE** all liquid ingredients in a large serving bowl.  
**SLICE** the orange and place into the bowl.  
**GARNISH** sangria with pomegranate seeds and enjoy.



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