

WINEAWESOMENESS.COM

thebacklabel®
TARIFFS

A MONTHLY WINE JOURNEY CURATED FOR ADVENTUROUS SOULS.



thebacklabel®

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DEATH AND TAXES

By **LOGAN LEE**

WE'VE NEVER REALLY FOLLOWED the rules about not discussing politics at the Wine Awesomeness HQ. All opinions and discussions are welcome. And as a business, we've never shied away from weighing in on issues like immigration. We dedicated a recent edition of thebacklabel magazine to immigrants, who are the framework of this country.

This month, we're addressing an issue that's hitting a little too close to home. On October 18th of this year, a 25 percent tariff went into effect on wine imports (and other goods) from France, Spain, Germany, and the United Kingdom. Without a doubt, taxes are necessary for a city, state, and a country to be successful. We're talking about schools, roads, police and fire departments, and the list goes on. Like Benjamin Franklin famously proclaimed, "...in this world nothing is certain except for death and taxes" (well, except for Amazon, we're lookin' at you and your \$0 federal income taxes paid...) But some taxes are just stupid, and stupid taxes hurt small businesses.

Let's be clear: a tariff is a tax. And a large chunk of this new tax will fall on small businesses and what these businesses can't handle they'll pass on to consumers. This tax means less wine to be unloaded by American workers at ports. This tax means a less diverse selection of European wines at your wine shop and local restaurants. This tax means you'll pay more for a bottle of French wine than you did for the exact same bottle before October 18th, 2019.

And maybe more customers will buy American wine, and we're all for that! But things could get worse for a lot of American winemakers if the EU retaliates with their own tax hike on American wine, much like the tariff implemented in 2018 on American Whiskey, which has resulted in a decline in American Whiskey exports.

At WA, our main goal has always been to find awesome juice with awesome stories from as many corners of the world as possible. The new tariffs on European products will make it even more challenging for us to bring you those wines but we're always up to the challenge, and we'll make sure we bring you the same excellent vino. And we're lucky that we were able to represent so many different places in this month's box. We've got Spanish bubbles. We've got a red from Uruguay. A Syrah from Washington state. A French white from southwest France, and you're getting a first-hand account from our friend and importer, Mary Taylor, and her struggle with the now implemented tariffs.

Oh yeah... and for pairings our partner in culinary crime, Katie Parla, shares some excellent Roman holiday dishes meant to entertain. You can snag them all in her cookbook, Tasting Rome. But be warned, your Parmesan and Pecorino might be more expensive now!

Cheers!
LL

AN AMERICAN DREAM?

By Mary Taylor & WA Team



This year, we met an incredibly talented importer, Mary Taylor. Not only are her wines continued favorites of our team and customers, but she shares our passion for sourcing great wine from all over the world. Unfortunately, newly issued government mandates have created challenges over the last several months that put this shared passion at risk.

While we've been fortunate to work with her and watch her business grow in 2019, there is a lot of uncertainty in 2020 for smaller, niche importers like Mary Taylor due to the recent tariffs imposed on wines from France, Spain, Germany, and the UK. We asked her to provide her firsthand account in order to share with you the reality of what's unfolding.

I quit a Wall Street job to pursue my entrepreneurial dream of joining the wine trade. For me that meant working side by side French winemakers, creating a brand, and putting feet on the ground to build the market here in the U.S.

If you saw me on the street, you'd see a casually dressed, thirty something female (ok, 42). You may not know that I spent decades learning about French wines by working as a sommelier, cellar appraiser, wine retailer, and winemaker. You may not know that I sent myself to graduate school for a business degree and ultimately started my own business. I currently have three employees, sell wine in 20 U.S. markets, and have warehouses and offices in four states and growing. I'm living my self-made "American Dream," but this may come crashing down because President Trump and the Office of the USTR (U.S. Trade Representative) enforced a 25% additional import tax on the French and Spanish wines that I import. A tax that has detrimental consequences to small businesses like mine and has put my livelihood at risk.

When my recent order of my Anjou blanc (a delicate 12.5% alcohol wine from the Loire Valley and a major driver for my business) landed stateside, my statement from Customs and Border Patrol (CBP) was more than \$11,000, compared to \$3,500 I pay on average for customs tax. An extra \$7,500 just to cross the border, with the added "bonus" that it must be paid within four days! These tariffs are an upfront tax which can have serious negative

effects on a small business's cash flow when you've been given only a two-week notice. Suddenly, gone is the money I would have used for marketing, expanding my business, or finally fixing my smashed Samsung. The shallowest pockets, such as mine, are the first to feel the burden of this tariff and will be the first to fail if we don't act. I've called, emailed, and written letters to my local representatives and even formed the Maine Gourmet Business Alliance to fight against this attack on small businesses.

As an American, I've become accustomed to having access to goods from all over the world. Inflated prices and crippling tariffs due to politically motivated trade-war politics will limit our ability to procure our beloved cashmere sweaters, single-malt Scotch, and French wine, and this simply isn't what American Freedom and Liberty is about.

If you enjoy drinking, eating, and discovering products beyond the U.S, I encourage you to contact your local representative and tell them you oppose this new import tariff.

Wine from France, Germany, Spain, and the UK are currently under this new tariff and we're only at the beginning stages of these price increases. As a business who focuses on wines from all over the world, this will certainly impact the wine in your box. We can only absorb so much of this increase until we have to either limit the breadth of wine origins in your box or increase prices. This is why we're asking you, our valuable customers, to speak up. We provided a few directions at the back of this magazine on how you can help "Stop the Tariffs."



2013 NASHWAUK SHIRAZ

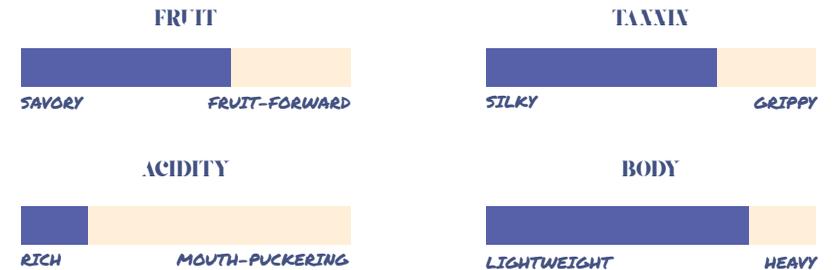
100% SHIRAZ

MCLAREN VALE, AUSTRALIA

NOSE: Plums, boysenberries, and baking spice, like a pie cooling on the window sill

PALATE: Creamy in texture like a luscious dessert filled with blueberries, fig jam, and bright red raspberry. With fine tannins and hints of indulgent mocha to boot.

MOOD: An unexpected Polar Vortex has afforded you a much needed excuse to stay in on Friday night. You got dinner over with so you could finally lay out the Trader Joe's dessert buffet and pop on a cheesy Christmas movie.



The Nashwauk vineyard overlooks the coast of the Fleurieu Peninsula and the town of McLaren Vale, which has become a super trendy wine region of late. The 1990s saw the boom (and huge bust) of big wine brands like Yellow Tail that came from the land Down Under, but wines like this Shiraz really show how amazing Aussie wine can be. The afternoon cool sea breeze is a big reason why this juice is bursting with flavor. Plus the landscape is simply gorgeous.

The juice is big and jammy with a deluxe creamy texture that is only rivaled by some serious fruit like blueberries, plum & fig jams, and bright red raspberry. Eventually, the fruit fades into fresh cracked black pepper, baking spice, and a touch of vanilla. This Shiraz is indeed what Australian wine is all about. So pass on picking up the Yellow Tail and give your mouth a real deal trip to the land of Kangaroos and Koala Bears!



This rich Aussie Shiraz works perfectly with just about any hearty dish in your repertoire, but savory braised beef stew over fluffy mashed potatoes will knock it out of the park on a chilly winter night.



2013 ZOTOVICH SR/246 PINOT NOIR

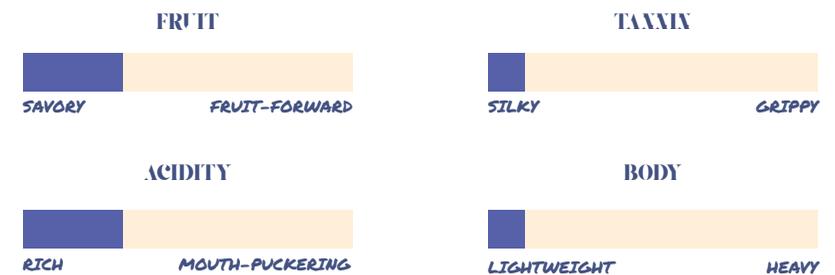
100% PINOT NOIR

SANTA RITA HILLS, CALIFORNIA

NOSE: Hibiscus petals with elegant black tea like a fancy lunch with grandma

PALATE: Like a visit to the West Coast for the holidays, velvety with black cherry cola, dried stone fruit, and touches of nutmeg and cardamom.

MOOD: When the credits roll on the latest episode of your favorite show, the mood strikes you to fill up your go-to water bottle with vino and take a walk around the block to see which of your neighbors is killing the Christmas lights game.



Sideways was released 15 years ago, but something else happened that day other than the classic movie forever diminishing Merlot (we believe unrightfully so as it's delish)... but what was that something else?!?! Steve Zotovich purchased a small family vineyard and winery in Santa Rita Hills, CA, and just two short years later this fam run business launched its inaugural wines.

The 2013 Pinot Noir is emblematic of how good small production vino can be in California. The nose is like your spiritual friend (the one that watches a lot of Oprah) is blending hibiscus petals with elegant black tea. On the palate, the juice has notes of black cherry cola, dried stone fruit, and touches of nutmeg and cardamom. Your cheeks will enjoy the velvety texture!



Go Mediterranean for Sunday lunch and grab savory ground lamb from your local grocery for some lamb kofta meatballs to pair with pita, hummus, and creamy tzatziki sauce.



2017 TRAVERSA CABERNET SAUVIGNON

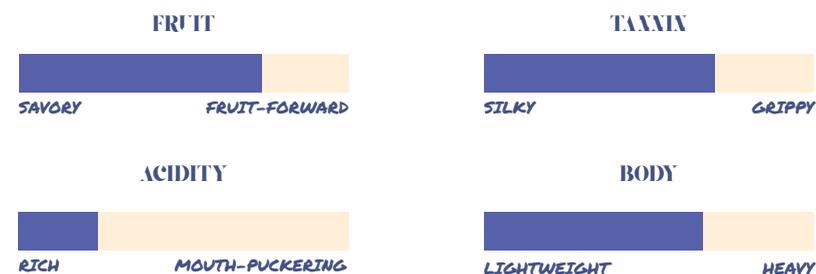
100% CABERNET SAUVIGNON

MONTEVIDEO, URUGUAY

NOSE: Herbs and black pepper, like the inside of the spice cabinet

PALATE: Rich and complex like the culture of your favorite foreign capital. With hints of fleshy red fruit, vanilla, and tobacco.

MOOD: A successful day of thrifting landed you a leather and mahogany arm chair from the furniture section. After you find the perfect spot for your new conversation piece, you lounge back like a baller with a well-deserved libation in hand.

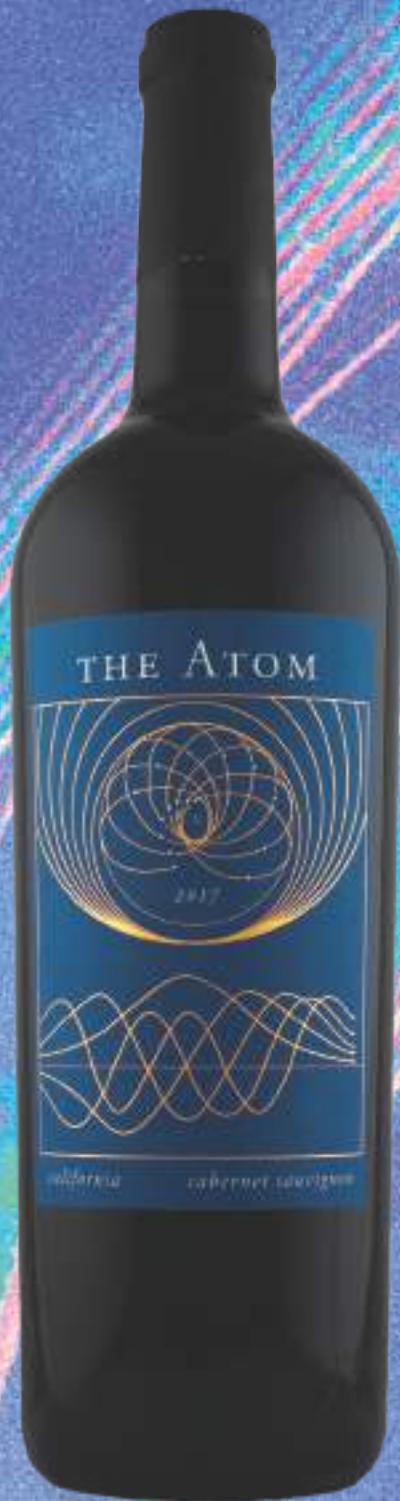


In general, the wine selection in most grocery stores is uninspired and dominated by bulk produced juice. We'd dare to wage a pretty penny you won't find any vino from Uruguay or the majority of the estate-owned wineries and family businesses we work with from around the world. Enjoy this Cab from a bit off the beaten path.

Neighboring Argentina and perfectly located along the Atlantic Ocean, it shouldn't be a surprise that such high-quality wine comes out of this South American nation. The Traversa family is synonymous with awesome wine in Uruguay and the family has been perfecting their craft for three generations. The Traversa Cabernet is herbal with subtle black pepper on the nose, while the palate is lush with notes of fleshy red fruit, leather, and a touch of vanilla tobacco.



The richness and complexity of this Cab Sauv is an ideal pairing mate to succulent red meat. Concoct a flavorful marinade to throw in a sealed bag with a tender cut of skirt steak. Grill on an open flame for a smoky finish.



2017 THE ATOM CABERNET SAUVIGNON

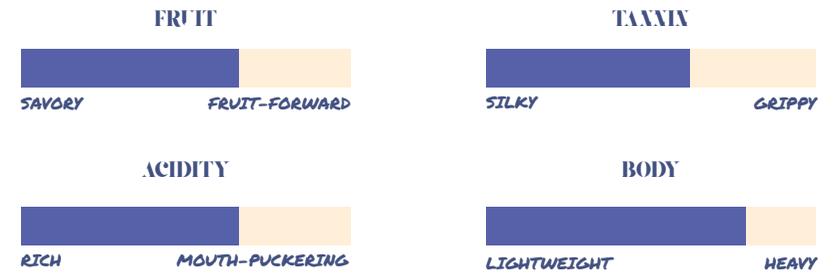
100% CABERNET SAUVIGNON

CALIFORNIA

NOSE: Black pepper and currants smolder like a rekindled romance

PALATE: Savory spices ease seamlessly into a lush, robust palate of velvety violets, tobacco leaves, and cassis. While layered, balanced tannins provide a tart backbone.

MOOD: Board game night is anything but a joke with your crew, and it's finally your turn to host. The kitchen table is covered with appetizers and, as always, you're drinking vino straight from the bottle.

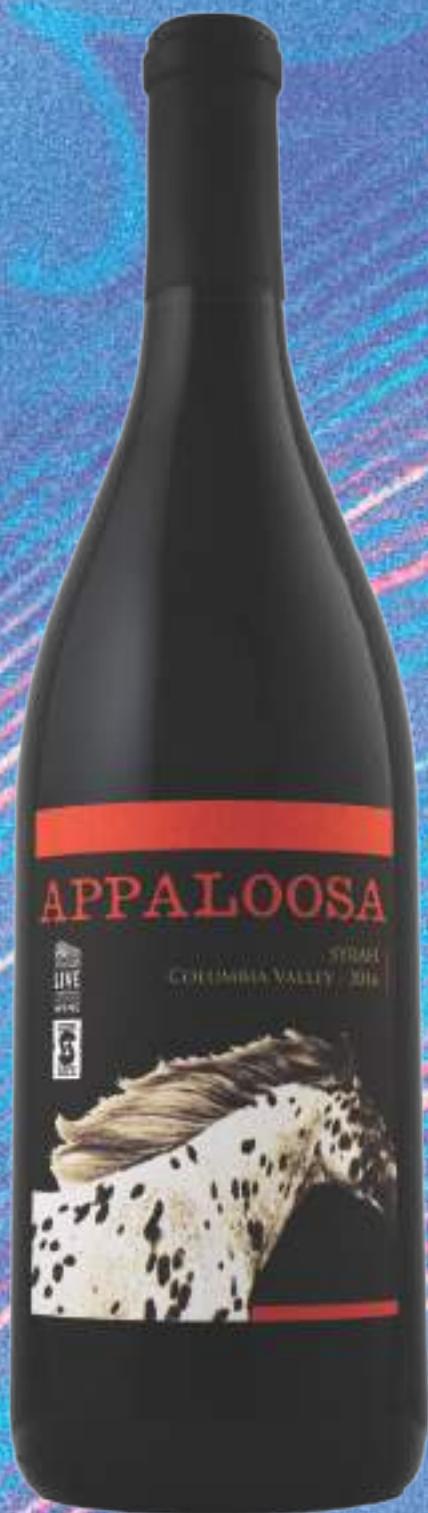


The Atom Cabernet Sauvignon is a quintessential California Cabernet and is a great bottle to show off the differences between Old World vs. New World wines. Cabernet Sauvignon is one of the six Noble Grapes, which means it is an OG of wine. In the Old World, the wine is a bit more restrained, prim, and proper, but the New World is more like loud and boisterous neon-colored graffiti art. Both have a time and a place.

The nose on this wine is like a black pepper & currant crust searing on the edges of a filet mignon in an incredibly hot cast-iron skillet. That savory spice eases seamlessly into a lush, robust palate of velvety violets, tobacco leaves, cassis, and jammy dark red fruit with a subtle touch of licorice. The tart backbone of acid with the layered tannins keep all these delectable flavors cozied up on the sides of your cheeks!



The bold and savory notes in this California red demand something rich and delicious. Find some beautiful filet mignon and get a hard sear in a cast-iron skillet with butter and herbs.



2016 APPALOOSA SYRAH

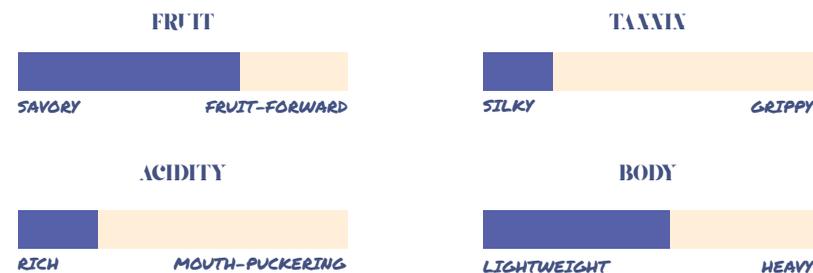
100% SYRAH

COLUMBIA VALLEY, WASHINGTON

NOSE: Dark cherry, cedar, and cocoa, like a boozy holiday party

PALATE: Gentle tannins create a medium body while notes of huckleberry, vanilla, and macadamia nut perform a delicate ballet routine.

MOOD: The family holiday party is about as insufferable as it's always been but you've got a glass in hand. While your little cousins are outside karate chopping the inflatable reindeer, you're inside perusing old baby photos on a walk down memory lane.



The Swartland wine region of South Africa is becoming a super hip spot for NYC and LA somm cool kids. Swartland may be a trendy wine spot now, but that was hardly the case when the du Toit family founded the estate in the 1950s. Piet and Barbara du Toit moved to Kloovenburg without knowing a lick about farming and in 1956 Googling "winemaking" wasn't a thing. Luckily for us, the family stuck it out and now 70ish years later their son Pieter is producing some seriously excellent juice like "The Gatekeepers" Red, its namesake coming from the owl and falcon sculptures (representing Barbara and Piet) at the estate's gate.

Kloovenburg is truly a family estate. All the grapes are hand harvested in the early AM and it is quite common for Pieter's four sons to get in on the action of the family business. This red blend is predominantly Shiraz, which is the steady and structured part of this vino, and the Grenache brings the sass that makes this bottle really stand out. The vino is medium to full-bodied with elegant red raspberries, blackberries, and plums that layer on each other with subtle fine touches of spice.



Mix up a super hearty salad with mixed greens, red berries, and cashews. Top it with a rich balsamic dressing for a bold take on a healthy dinner option.



2018 KLOOVENBURG "THE GATEKEEPERS" RED

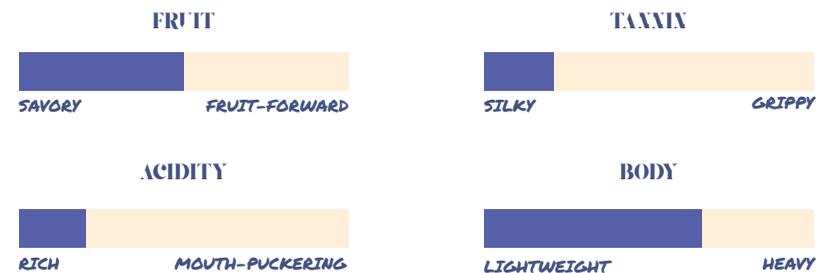
83% SHIRAZ, 17% GRENACHE

SWARTLAND, SOUTH AFRICA

NOSE: Red raspberries, blackberries, and plums jumping double dutch

PALATE: Blackberries and red fruit layer one on top of another, along with subtle hints of spice are neatly arranged to provide a medium to full body and noticeable structure.

MOOD: You've had it with people and the outside world today so it's time to hole up in your apartment and treat. yo. self. All of your favorite food, booze, music, shows, and whatever else suits your fancy at this solo rager.



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Break out the crockpot for a super simple roast beef feast. Find an easy-to-follow recipe online and load up the slow cooker with a great cut of meat, veggies, and whatever spices fit the vibe.

EATS



VERDURE GRATINATE AL FORNO

BAKED VEGETABLES WITH BREAD CRUMBS

SERVES 4 TO 6 AS A STARTER OR SIDE DISH

2 red bell peppers, cut into ½-inch-thick strips

2 white onions, cut into ½-inch-thick rings

2 zucchini, cut lengthwise into ¼-inch-thick slices

1 eggplant, cut crosswise into ¼-inch-thick rounds

1 tablespoon sea salt

½ cup extra-virgin olive oil

2 cups Seasoned Bread Crumbs (recipe follows)

PANE GRATUGIATO SEASONED BREAD CRUMBS

MAKES 2 CUPS

8 to 10 slices dry country bread, torn into bite-size pieces

2 teaspoons dry oregano or chopped fresh flat-leaf parsley

2 tablespoons grated Pecorino Romano, Parmigiano-Reggiano, or Grana Padano

Preheat the oven to 350°F.

On a parchment paper-lined baking sheet or in an unlined casserole dish, toss the vegetables with the salt, then with ¼ cup of the olive oil. Layer the bread crumbs on top, at least ¼ inch thick.

Drizzle over the remaining ¼ cup olive oil and bake, covered with aluminum foil, for 30 to 40 minutes, until the vegetables have reduced in size considerably. Uncover and continue to bake until the vegetables are soft, 20 to 30 minutes more.

Serve hot.

Preheat the oven to 250°F.

Spread the bread pieces on a rimmed baking sheet and bake until crispy and completely dried out, 15 to 20 minutes. Remove and allow to cool, and pulse in a food processor finely ground to the size of coarse coffee grounds.

In a medium bowl, combine the bread crumbs with the oregano and grated cheese. Mix thoroughly.

The seasoned bread crumbs will keep in an airtight container for 1 or 2 days.

POMODORI CON RISO

BAKED TOMATOES STUFFED WITH RICE

MAKES 6 POMODORI CON RISO

¼ cup extra-virgin olive oil

6 ripe but firm medium tomatoes

1 garlic clove, smashed

1 cup Arborio or Carnaroli rice

6 large fresh basil leaves

½ cup grated Pecorino Romano

1 large potato, peeled and cut into 1-inch pieces

Sea salt and freshly ground black pepper

Preheat the oven to 350°F.

Evenly drizzle 1 tablespoon of the olive oil over the bottom of a shallow, medium ovenproof casserole dish.

Remove and reserve the tops of the tomatoes. Using a small spoon or straight paring knife, over a bowl, carefully remove and reserve the soft insides of the tomatoes, taking care to leave the ribs separating the seed segments intact. Puree the juice and pulp with an immersion blender or in a food processor and set aside.

Bring a pot of water to a boil over high heat. Meanwhile, heat 2 tablespoons of the olive oil in a shallow, medium pan over low heat. When the oil begins to shimmer, add the garlic and cook until it just begins to turn golden, about 5 minutes. Then add the tomato juice and the rice. Cook until the rice is very al dente (see page 34), about 20 minutes, adding boiling water, 1 cup at a time, if it begins sticking to the pan. Remove the pan from the heat and stir in the basil and the Pecorino Romano. Season to taste.

Lightly salt the inside of each tomato, then fill three-quarters of the way with the rice mixture. Stand the tomatoes upright in the prepared casserole dish, and fill in the space around them with the diced potatoes. Drizzle the remaining olive oil over the tomatoes and add a splash of water to the bottom of the dish.

Bake until the rice is cooked through, about 45 minutes. Begin checking on the tomatoes after 30 minutes, add water as necessary to keep the bottom from burning. Remove from the oven and allow to cool, about 20 minutes. Serve at room temperature.



PORCHETTA DI VITO BERNABEI

VITO BERNABEI'S PORCHETTA

SERVES 10

1 (6-to 7-pound) deboned, skin-on pork shoulder

3 tablespoons kosher salt

1 tablespoon freshly ground black pepper

4 garlic cloves, mashed to a paste

1 tablespoon chopped fresh rosemary

1 tablespoon peperoncino or red pepper flakes

2 teaspoons fennel pollen or ground fennel seeds

The skin should be bubbly and blistered, like pork rinds.

On a clean, dry work surface, score the pork skin in a diamond pattern (or have your butcher do it for you), then flip the pork skin-side down. Massage the salt into the meat, then dust it with the pepper, garlic, rosemary, peperoncino, and fennel pollen.

Roll the pork tightly, with the skin facing out, and tie it securely with kitchen twine. Marinate in the refrigerator, uncovered, for at least 6 hours or overnight, allowing the skin to dry out.

Remove the pork from the refrigerator 1 ½ to 2 hours before you cook it. Preheat the oven to 195°F.

Bake the porchetta until fork-tender, about 5 to 6 hours, then increase the oven temperature to 500°F and cook for 15 to 20 minutes more to crisp the skin.

Remove from the oven and allow to rest for at least 45 minutes, then slice and serve.



INVOLTINI DI MANZO

BEEF ROLLS

MAKES 6 INVOLTINI, PLUS 2 CUPS SAUCE FOR PASTA

1 pound rump roast, cut into six equal slices

Sea salt

6 thin slices prosciutto

1 carrot, julienned 1 celery stalk, julienned

2 tablespoons extra-virgin olive oil

1 garlic clove, smashed

1 (28-ounce) can whole peeled tomatoes

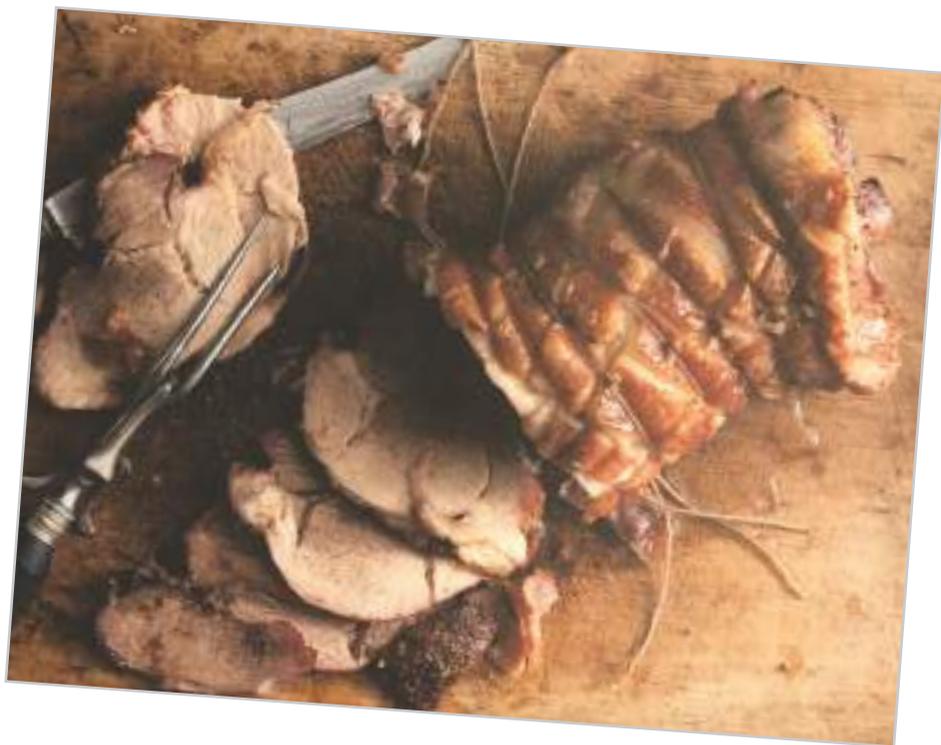
1 cup dry white wine

Freshly ground black pepper

Lay the slices of beef flat on your work surface and season with salt on both sides. Place 1 piece of prosciutto over each slice of meat, followed by 3 or 4 sticks each of carrot and celery at one short end of the meat. Roll the meat around the vegetables, forming a medium-tight involtino. Use kitchen twine or a couple of toothpicks inserted flush with the meat to keep the roll closed.

Heat the olive oil in a small skillet over medium heat. When the oil begins to shimmer, add the involtini and brown them on all sides, about 5 minutes total. Remove the rolls from the pan and set aside.

Add the garlic to the same pan and cook, stirring occasionally, until it just turns golden, about 5 minutes. Stir in the tomatoes. Add the wine and cook until the alcohol aroma dissipates, about a minute. When the sauce begins to simmer, return the involtini to the pan. The meat should be mostly covered by the tomato sauce. Cook, covered, until the meat is fork-tender, about 1½ hours, checking occasionally to be sure the meat is at least two-thirds submerged and adding water if necessary. Season with salt and pepper. Serve immediately or allow the dish to rest in the refrigerator for up to 3 days to allow the flavors to develop.



OLIVE MARINATE

MARINATED OLIVES

MAKES 1 POUND OF OLIVES

- 1 pound Gaeta olives
- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 1 teaspoon fennel seeds
- 2 garlic cloves, unpeeled
- 1 sprig fresh rosemary
- 1 sprig fresh sage
- 1 bay leaf
- 1 tablespoon white wine vinegar
- Pinch of peperoncino or red pepper flakes
- 2 cups extra-virgin olive oil

For best results, make these olives a day ahead, allowing them to sit in their cooking oil. The flavors will marry and intensify as the cooked olives marinate in the oil and spices.

Soak the olives in abundant water to remove excess salt, about 2 hours. They are ready when they no longer taste of salt.

Preheat the oven to 275°F.

Drain the olives and place them in a medium bowl. Toss with the coriander, cumin, fennel, garlic, rosemary, sage, bay leaf, vinegar, and peperoncino. Mix well to evenly distribute all the herbs and spices. Transfer to a small baking dish and add the olive oil. The olives should be almost completely submerged.

Cover with aluminum foil and bake for 2 hours, stirring occasionally.

Remove from the oven and allow the olives to cool completely, about 1 hour. Strain, reserving the cooking oil to dress a salad, or to drizzle on meat or pasta. Serve the olives at room temperature alongside your favorite apéritif



CAZZIMPERIO

CRUDITÉS

SERVES 4 TO 6

- ¼ cup extra-virgin olive oil
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper
- 3 carrots, quartered lengthwise and cut into 4-inch sticks
- 3 celery stalks, sliced in half lengthwise and cut into 4-inch sticks
- 1 romaine lettuce heart, leaves separated
- 2 fennel bulbs, thickly sliced
- 12 radishes

In a small bowl, combine the olive oil, salt, and pepper.

Arrange the raw vegetables on a serving platter. Serve with the seasoned olive oil alongside.



2016 SIDEWOOD CHARDONNAY

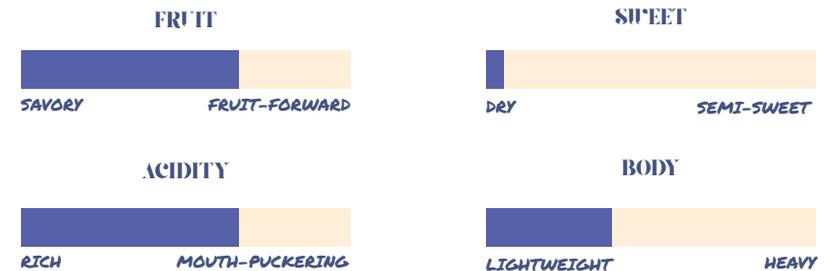
100% CHARDONNAY

ADELAIDE HILLS, SOUTH AUSTRALIA

NOSE: Melon alongside fresh peaches, like the fruit section in the supermarket of your dreams

PALATE: Mouth watering lemon, grapefruit, and guava make for a fruit forward symphony that crescendos into a steely minerality that's equal parts rich and refreshing.

MOOD: A cool, crisp day gives you the genius idea of throwing a garden party. Because your one-bedroom doesn't have a garden, you make do by putting all your house plants around the kitchen table and opening the closest window.



Situated a short drive east from Adelaide in the Onkaparinga Valley of South Australia, the Sidewood winery and vineyards are nestled in the cool-climate region of the Adelaide Hills, the Mecca of Australian primo wine. A cool climate is everything... especially when it comes to Chardonnay. The WA Crew typically steers clear of the overly oak-y and over-the-top buttery Chardonnays, and the Sidewood Chardonnay shows exactly how good this grape can be!

The nose is like lemon-lime, peach, guava, citrus blossom, and grapefruit combine forces like Captain Planet to make the best smelling sparkling wine ever. But the aromas are just the preview of what's to come... the palate starts by spilling an opulent and mouth-watering level of melon, honeydew, fresh-cut peaches, and grapefruit that ends with a steely and mineral-y finish. This Chardonnay is rich enough for the dinner table but refreshing enough to sip on its own.



This bright and refreshing Chard is going to love a little bit of zesty citrus to dance with. Start with a bed of jasmine rice and sear off a lean cut of fish with lemon and peppery spices to lay over top.



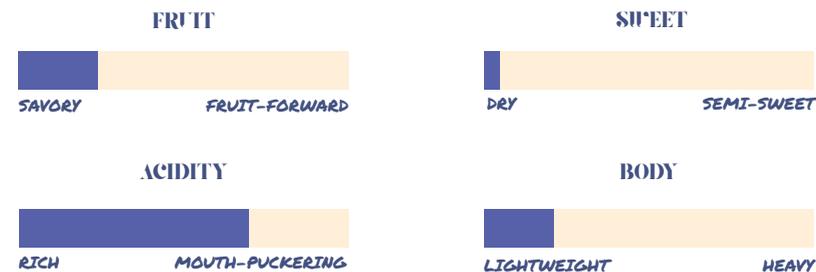
2008 THE BRAVE RISELING

100% RIESLING
CLARE VALLEY, AUSTRALIA

NOSE: Pristine pool water like jumping off the high dive to kick off summer

PALATE: Hints of petrol, chlorine, and beeswax create a unique and satisfying sip that will have wine nerds buzzing.

MOOD: Your rich uncle let you have the vacation home for a weekend and you're taking full advantage. As you walk around the estate, a feeling of swanky opulence has you inspired to become this successful.



Riesling might be one of the most provocative grapes that we ever pick for the WA wine club. A ton of it is overly sweet, which makes a lot of wine drinkers cringe when they even glance at a bottle. But don't let the super-sweet versions of Riesling get you down because the grape is truly awesome. The Brave is a collab between Michele Anderson (a Master of Wine) and winemaker David O'Leary In Clare Valley, Australia.

Pool water. Petrol. Lanolin. Chlorine. Beeswax. Diesel. We know what you're thinking... why would I ever want to sip on anything with these types of descriptors?!?! It may be super wine nerdy, but when Riesling is like this it is simply fun, cool, and delicious to drink. This juice is nearly 12 years old, which is super cool and it's all that time that developed these cray flavors. Def let us know what you think about this one!



Something briny and indulgent like linguine with clams will go perfectly with this fun and funky Australian Riesling.



2015 FUN WINE CO CALIFORNIA WHITE

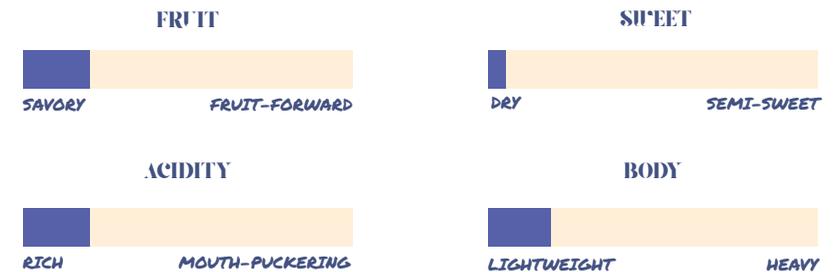
100% PINOT GRIGIO

CALIFORNIA

NOSE: Fresh-picked Granny Smith apples, like getting tipsy at the orchard

PALATE: Tight, steely, and refreshing as hell, it's everything you want out of a Pinot Grigio from California.

MOOD: Good weather on a Saturday means you wasted no time in bed and immediately started soaking up some rays on your thoughtfully decorated balcony. Your portable speaker syncs with the sun for an early afternoon chill sesh.



() ne of our most awesome additions to the WA wine fam this year is Anthony Allport. Allport is the founder of one of New Zealand's leading wine import companies, representing family-owned and estate-grown wineries with a focus on sustainability. We love his small production wines from family farms, but he also has a flair for kick-ass labels that make for an excellent first impression when the bottles arrive in the USA.

So it's no surprise that Allport has collaborated with internet meme queen Violet Benson AKA @daddyissues_ to create one of the most gulp-able white wines we've come across in 2019. This wine is for when you're too tired to think and you're just in need of a guilty pleasure. The nose is all about fresh-picked Granny Smith apples and the palate is tight, steely, and refreshing and certain to wash away even the worst 12-hour day at the office.



Food is always more fun on a stick. Break out the skewers and grill some make-your-own chicken and veggie shish kabobs with zesty citrus and herb seasoning.



RAW FRIZZANTE, NV

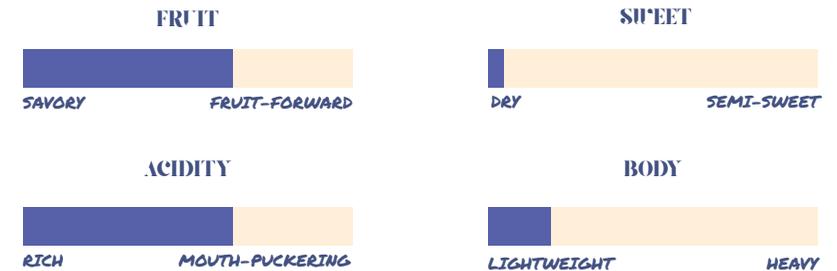
50% AIRÉN, 50% SAUVIGNON BLANC

THE VILLAGE OF VILLANUEVA DE ALCARDETE IN THE HEART OF LA MANCHA, SPAIN

NOSE: Like popping a delicate bubble full of peaches and white flowers

PALATE: Like a ripple of lush fruit and semi-sweet golden raisins that ends with a delightful touch of candied tangerine and ginger.

MOOD: The pregame is in danger of turning sour when your liberal friend and conservative neighbor start arguing about politics. It's your time to shine as you diffuse the situation by handing them both a full glass and demanding a cheers.



We've been seriously crushing on this Spanish wine brand all year long, so it makes a ton of sense that we'd end the year with RAW's new sparkling vino. Just like the other juice these guys have launched in 2019, this juice is organic and vegan. These bubbles, made of Airén (an indigenous Spanish grape) and Sauvignon Blanc, hail from a co-op winery located in a tiny village outside La Mancha, Spain. A co-op is kinda like an Airbnb of wineries because a big group of winemakers pools their resources to create an awesome winery.

The juice is an elegant pale yellow that alludes to an effervescent nose of white peach, semi-sweet golden raisins, and fresh white flowers. The sippin' is like all these lush flavors ripple across your cheeks but end with a delightful touch of candied tangerine and ginger. This sparkler is so easy drinking it may even bring the Trumpsters and Bernie Bros together to agree on something.



Sparkling and seafood is a great play for any meal when you want to feel just a touch more boujee. Shrimp with noodles in a green curry broth is relatively low maintenance and a seriously delicious complement to this frizzante.



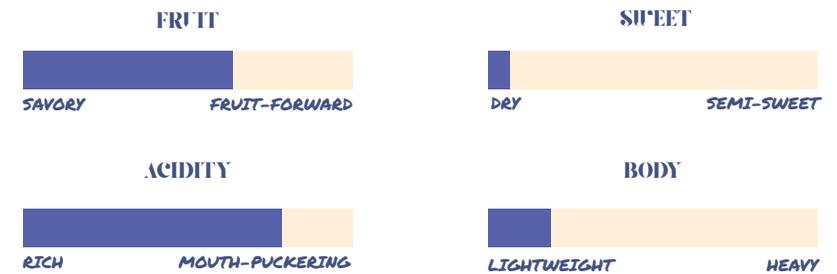
2018 CLARA SALA SICILIA

100% GRILLO
SICILY, ITALY

NOSE: A burst of tropical citrus like using fruit to play the steel drums

PALATE: Bright and drinkable, with hints of grilled peach baptized by a spritz of salty beach sea breeze.

MOOD: Your friend from college is having a destination wedding and it's the perfect excuse to take off work and fly to Mexico. The ceremony is finally over and you get to sit back, relax, and drink with your feet in the sand.



Grillo... it kinda sounds like a Brillo pad to clean up your grill, but, oh no, it isn't used for cleaning (except to wash down some delicious grub that may or may not come off the grill). Grillo is an indigenous grape to Sicily and one of the new white wine varietals that we've fallen hard for in 2019.

The organic vineyard and winery are run by two sisters, Clara and Anna Maria Sala, in the town of Mazara del Vallo (a Sicilian city well known for its fishing and famous for its shrimp). A bird sanctuary surrounds the 115-hectare property and is 100% women-owned, which is all too rare in Italy. The nose is all about tropical citrus and the sipping is like grilled peaches splashed with a spritz of a salty beach sea breeze.



Keep it clean and delicious with a simple Mediterranean pasta. Toss spaghetti with olive oil, garlic, feta, crushed red pepper, and whatever else fits the bill for the perfect light meal.



2018 NATHALIE LARROQUE GAILLAC PERLÉ

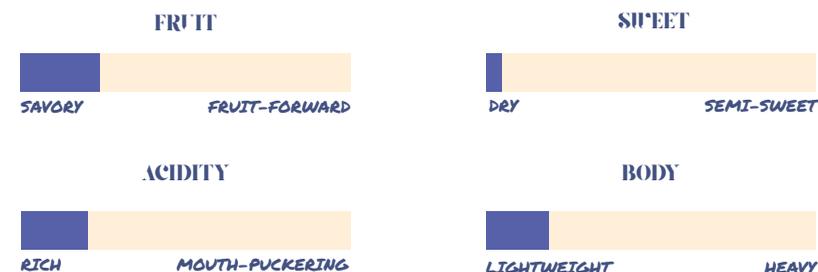
80% MAUZAC, 20% MUSCADELLE

GAILLAC, FRANCE (SOUTHWEST FRANCE)

NOSE: Pure childhood summer, like freshly squeezed lemonade and freshly cut grass

PALATE: Light and refreshing with a delicate bite from tiny bubbles, while tropical fruit and green apple have a staring contest.

MOOD: You've spent the whole day out and about and after a much needed power nap you're back in the game and getting ready to go out for dinner. The speaker is full blast and you're dancing in the mirror as you complete your look.



Biodynamic. HVE certified. Low sulfur. Wild yeast. Bio-cork. Yeah, basically a bunch of wine geek buzz words and they all pertain to this french vino. We don't think you even need to know exactly what they all mean (HVE = High Environmental Value), but it does mean this juice brings quality to the yard. This vino hails from Gaillac in Southwest France from an estate that's been making wine since 1498 AKA when Columbus was exploring the New World. The region is the 2nd oldest known vineyard area in France. The winemaker, Nathalie Larroque, and her family live on this family farm. Nathalie rescues old varietals like the Mauzac in this blend.

The nose is quite like a Leave it to Beaver nostalgic moment like your dad cutting the front lawn and mom making freshly squeezed lemonade. The palate is light and refreshing with tropical fruit and green apple in a staring contest. The juice is known as "Perl ," which translates to tiny bubbles in the wine, making it perfect for a pre-dinner sip.



Get inventive with a playful spread of French appetizers like baked brie, pat , escargot and tomato tarts.

STOP THE TARIFFS

Tari-FFed (/'terəffed/) *verb*

1. To be screwed by an unexpected and stupid tax to be paid on a particular class of imports or exports.

We take a ton of pride in working with awesome wine pros who work their butts off to make a living finding delectable juice across the world! These men and women are literally scouring the countryside from France to Argentina to New Zealand and beyond. Their businesses are being tariFFed and you may be getting tariFFed too on your next shopping trip.

Here's our Top 10 list of tariFFed items courtesy of the team of wine pros on the ground in Europe.

1. How can one live without Parmesan cheese on your spaghetti and pizza!?! Other Italian cheeses being taxed include Romano, Reggiano, and Provolone cheese
2. All single-malt Scotch whisky, but we're quite fond of Highland Park Single Malt Whisky from Scotland's Orkney Islands
3. Even your PB&J is under a tax attack! Bonne Maman makes some really awesome French jam and it's now gonna be pricier.
4. Swiss Cheese with holes... hoagies may never be the same
5. Beaujolais AKA the wine geek's favorite wine to celebrate the end of harvest and a great pair with Thanksgiving
6. Cashmere sweaters even the cheap V neck types you can pick up at Uniqlo for 40 bucks
7. Stilton Blue Cheese may be the best thing to come out of England since The Beatles
8. Bailey's Irish Cream... the perfect addition to spike your coffee all winter long
9. Wüsthof Classic 8-inch Cook's Knife, which has been declared one of the best knives for a home chef by Food & Wine Magazine
10. Even your favorite charcuterie board is getting more expensive with the tax on Spanish olives, olive oil, and pork products

LET YOUR VOICE BE HEARD!

HOW CAN YOU HELP STOP THE TARIFFS?! LET YOUR ELECTED LEADERS KNOW THAT YOU LOVE WINE AND YOU WANT TO SUPPORT AMERICAN SMALL BUSINESSES VIA RESISTBOT!

1. Text the word **'resist'** to **50409**
2. Let the friendly robot know who you are and where you live.
3. Write a note like... "Please stop the tariffs on European goods like 🍷 and 🧀 and 🍷!"
4. Then like magic, your note will be emailed directly to your representatives! Together we can help make a difference.



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!



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