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270 LAFAYETTE, SUITE 1105 NEW YORK, NY 10012

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THIS MONTH'S MOVIE PAIRINGS PRESENTED BY:



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A BRIEF HISTORY OF FILM NOIR

BY SOPHIA LIZARDI

AS WE ARE NOW in the deepest part of winter - with summer a distant memory and spring not yet in the imminent-future - there is no better time to stay inside. Warm under a blanket, with a glass of wine in hand and a classic film on TV. Which brings us to this month's theme - film noir! Perhaps one of the most influential, well-respected and insightful eras in Hollywood history. But what does this have to do with wine, you ask? Everything! Let us explain.

Film noir is one of Hollywood's most influential movements. Most commonly defined as an era in filmmaking that occurred between the mid-1940s and late-1950s in Hollywood, California. There are some films of later decades that are still considered to be of this genre (see: Chinatown, pg. 10), but the vast majority were produced in the middle decades of the 20th century.

These now-classic dramas resonated out of a few key influences of the time: the rising popularity of crime novels in the 1930s, an overall dark mood in post-war America and the arrival of many new European film directors to Hollywood.

Noir is distinguished by an overarching mood of pessimism depicted through highly stylized and overly theatrical imagery. "There are a lot of shadowy environments, and a lot of events happen at night," says Dr. David Bering-Porter, of film noir. Dr. Bering-Porter holds a Ph.D. in Modern Culture and Media and is currently an Assistant Professor of Culture and Media at The New School in New York City. "There are thematic issues of darkness like crime, betrayal or murder," he says. Rarely is there a happy ending with issues of a sense of injustice and moral conflicts that plague central characters.

While film noir originated in America, it was greatly influenced by international cultures. The term "film noir" was coined by a French film critic named Nino Frank to describe this new era - hence the word "noir" meaning "black" in French. And yes, that's the same "noir" in the French grape Pinot Noir, which is nearly black in color and produces what are arguably

some of the most sought after wines in the world.

Another European influence came in the form of European émigré directors like Michael Curtiz (pg. 20) and Alfred Hitchcock (pg. 16), who were some of the first to inspire this type of cinematography. Many European directors took refuge in California, seeking an escape from the war. These directors brought with them the popular European-style of the day - German Expressionism. Characterized by dark shadowy figures and moody lighting, German Expressionist style came to be the foundation on which film noir was built.

This is what wine and film have most in common. In both, we can trace the influences of cultures from around the globe to what's in our glass as well as what's playing on screen. Like a traditional grape varietal planted in a New World wine region - such as this month's [Point Ormond, Sangiovese \(pg. 9\)](#) - or the influence of a German artists' movement on American filmmaking.

Now, with our experience of the movies as ever changing - streaming sites can replace actually setting foot in a theater and wine becomes popcorn's partner in crime - film noir is still just as relevant today. The classics we've chosen for this month are movies we think everyone should watch for their art and original narratives, just like the wine we choose for you every month. Each unique story, coming from a bottle of wine or a new movie paves the way for the future, but not without taking pieces of history with them, so we can never forget that which has inspired from the past.

POPCORN AND MOVIES: BETTER TOGETHER

BY PAIGE VILLIARD

LET'S TAKE IT BACK to about 1850. Popcorn was just about everywhere in the US. Trade and commerce had brought the fun snack north from South America. People in the North were entertained, but also entranced by its aroma, and soon everyone knew about this popped corn (later dubbed popcorn).

Popcorn was an attractive snack to vendors because it was mobile, with the help of an improved steam-powered machine that allowed them to set up on the streets and at events where large amounts of people were sure to gather. Vendors could also make a lot of popcorn to supply the crowds with no need for a kitchen. And you can't forget that smell - who could avoid a popcorn stand?

Well, movie theaters, it turns out.

Motion picture movie theaters in the US came to be in the 1900s. First there were nickelodeons, the storefront theaters that only cost moviegoers a nickel, and those soon gave rise to large modern theaters with much larger screens and much larger spaces for audiences. Like the popcorn stands at the circus, vendors would line the streets outside of the theaters to attract the moviegoers. Want some popcorn and candy to take into the theater? Not so fast.

Theaters had no desire to deal with messy and noisy distractions of popcorn. Popcorn and snacks also didn't suit the experience movie theaters were trying to create - sophisticated entertainment, for the well-educated, in grand spaces - like a true theater experience.

For many movie theaters, that intended atmosphere began to change with the

introduction of sound in 1927. Literacy was no longer required to read title cards in the shows, which opened theater doors to a much larger audience - 90 million per week by 1930. But still, most refused to permit food - until the Great Depression.

There's one word that can help tie together what happened with people, movie theaters and popcorn at this time: cheap.

Theaters stayed afloat as many people sought cheap entertainment. But also cheap, was the popcorn sold outside on the streets. And more and more vendors would invest in their own machines and popcorn, attracting many moviegoers - most of whom could afford a bag of popcorn before the show.

And soon, theater owners began to recognize the financial appeal of selling popcorn and other snacks. As theaters moved from street vendors, to lobby vendors, to their own snack stands - theaters found a major source of revenue - even so today.

And it was more than popcorn. There were candies and sodas also for sale, but popcorn's place in the theater was firmly cemented during World War II when sugar in the US was drastically rationed.

But popcorn was also firmly stamped in the movie experience. As our entertainment options have widened and become available at the click of a button, so too has popcorn found itself in our homes and in our habits. Whether it's Jiffy Pop, Orville Redenbacher or your next large popcorn (hold the butter) at the theater - enjoy it. Indulge in it. Because really, would it be a movie without popcorn?



2015 TIAMO, BARBERA, PROVINCIA DI PAVIA IGT

100% Barbera



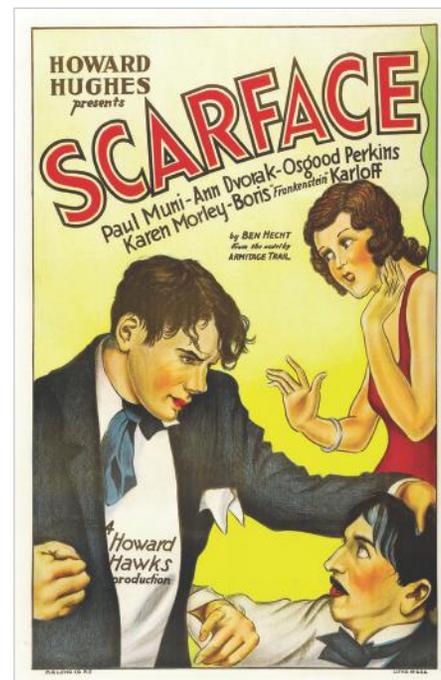
-  Lombardy, Italy
-  Watching a foggy June-gloom sunset
-  Sea-Salt Caramel Popcorn
-  Riptide - Vance Joy



-  Definitely not a fruit bomb, with savory notes of rosemary and asphalt after it rains
-  Grippy tannins that feel the way a cat's tongue looks and killer acidity
-  The salt brings out the snappier notes in this earthy wine that can get lost, like luminous raspberry

At first you get tons of damp earth aromas that fall from the glass. Wet moss, sea splashed sandalwood and briny notes. As the wine breathes you get more melted purple popsicle notes, frostbitten raspberry and sandy lavender. This wine is extremely layered and has a beautiful depth to it.

This is a cheerful expression of the minerality and savory notes that can come from this grape. Give this wine an hour or so to open up in order to get the full extent of its dusty, funky texture. Barbera is also great to have around because no matter what kind of person shows up at your door, this grape is smack in the middle between light and heavy, fruity and earthy, bright and fat.



SCARFACE (1932)

DIRECTORS: Howard Hawks, Richard Rosson

LEAD ACTORS: Paul Muni, Ann Dvorak, Karen Morley

BEHIND THE SCENES: The film is loosely based on the infamous crime lord, Al Capone, whose nickname was Scarface - a name he supposedly didn't like much.

It's the 1920s. That means Prohibition, gangs and a (deadly) fight to the top. It's no different for Tony Camonte, Italian immigrant and rising star. Johnny Lovo tasks Tony with killing South Side Chicago's top boss, putting Johnny himself at the top. But working for, or even beside, this new boss isn't what Tony signed up for. Tony wants to take everything into his own hands (with the help of his faithful mobsters, of course). From Johnny's girl to Tony's own sister, there may not be anyone who can say no to Tony, if even given the chance. But would taking control of Chicago be enough for Tony - or for anyone?

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2015 POINT ORMOND, SANGIOVESE

100% Sangiovese



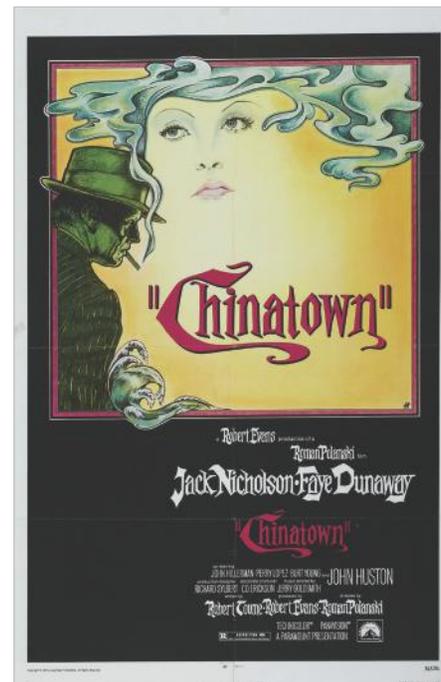
- Grampians, Australia
- Toasting marshmallows over a fire while it's snowing
- S'Mores Popcorn
- HandClap - Fitz and the Tantrums



- Fresh red cherries that stain your fingers with a dash of oregano you sprinkle on pizza
- Soft tannins that make this juicy Italian grape dangerously chuggable
- This sweet and savory treat will help keep the balance with this well-controlled red.

Nothing says Italian like Sangiovese. It is the main star in the Chianti blend. It is one of four noble grapes that hail from Tuscany. But STOP the presses. This bottle isn't riding any vespas and yelling "Ciao, Bella!" This version of pure yumminess comes from Australia, and the Aussies are putting their own mark on this Italian grape.

High acid, a lot of fruit, tannin, a little bit of body and low alcohol come together for one awesome soirée. Say peace out to the Yellow Tail days. In the Point Ormond, the acid makes your mouth water; the bold, jammy, black cherry fruit makes you want to endlessly fill your glass and the tannin gives structure and complexity so you can find the hidden notes of herbs, spice and tobacco. Here's to the pursuit of balance!



CHINATOWN (1974)

DIRECTOR: Roman Polanski

LEAD ACTORS: Jack Nicholson, Faye Dunaway, John Huston

BEHIND THE SCENES: In the original script, there were no scenes in Downtown LA's Chinatown district.

Evelyn Mulwray hires private detective JJ "Jake" Gittes to tail her husband Hollis Mulwray. Evelyn believes Hollis might be having an affair, and when Jake photographs Hollis with a younger woman, he seems to confirm her suspicions. Suddenly, the tables turn when Jake finds out the woman whom he thought was Evelyn is actually an imposter! Then, when Hollis is found dead and a larger conspiracy comes to light, Jake is trapped at the center of it all. Through Hollis' obituary, Jake learns that the father of the real Evelyn Mulwray is connected with not only the murder but a scheme to purchase the entire San Fernando Valley.

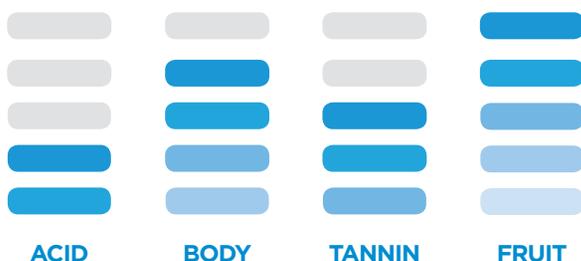
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2015 CELLER EL MASROIG, "VI NOVELL"

55% Grenache, 40% Carignan, 5% Syrah



- Montsant, Spain
- A full-blown pig roast bacchanal
- Garlic-Herb Popcorn
- Why Can't We Be Friends - War



- Baked dark fruit with salty smoked meats, olives and purple flowers
- Raspberries, strawberries and blackberries baked in flavor that compliment earthy and cocoa notes - think: lush and full
- This meaty wine is crying out for a pinch of salt and smoke to cut through the dark fruit.

This Spanish red is an homage to Saint Martin, a Roman soldier who eventually became a monk and founded the first monastery in Western Europe. As the saying goes, "Per Sant Marti Mata el Porc I enceta el Vi," which means, "On Saint Martin's Day, a pig is slaughtered and it is the start of a new wine."

This bottle is therefore released on Saint Martin's Day (the 11th of November) every year and the label is a testament to the aforementioned swine. This wine has vibrant and powerful ripe fruit that goes well with any pork dish (duh). The rich and full body is balanced by salty and savory notes of smoke, salted meats and game.



TOUCH OF EVIL (1958)

DIRECTOR: Orson Welles

LEAD ACTORS: Charlton Heston, Janet Leigh, Orson Welles

BEHIND THE SCENES: The film was a box office failure in the US, but was well received in Europe. Orson Welles never directed in Hollywood again after its release.

An American traveler is killed by a car-bomb at the US-Mexico border, where Mexican drug enforcement official Miguel "Mike" Vargas is honeymooning with his new wife, Susie. US police chief Hank Quinlan immediately suspects Manolo Sanchez, a young Mexican man who is married to the victim's daughter. During Manolo's interrogation, Mike is led to believe that Hank planted evidence on Manolo, and he begins to investigate. Then, Mike tries to move Susie out of harm's way by checking her into an American hotel - but Mike does not know that the hotel is actually owned by Manolo's brother. That's when things really get heated.

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WHILE WE LIKE TO THINK wine is the ultimate movie pairing, popcorn is undoubtedly a close second. Since we've already hooked you up in the wine and movie department, we thought we should show popcorn some love. Here you will find six of our favorite popcorn mixes, ranging from the expected to the more-adventurous (trust us, cheese and popcorn definitely do mix). All recipes call for **½ cup popcorn kernels**, and spices can be adjusted to taste. Get poppin'!

COCONUT CURRY

- ▶ **3 tbsps coconut oil**
- ▶ **1 tbsp curry powder**
- ▶ **½ tsp ground ginger**
- ▶ **1 tsp salt**

HEAT coconut oil over medium-high heat in a large pot.
ADD popcorn kernels and cover. Shake frequently as kernels begin to pop. Remove from heat once popping begins to slow.
ALLOW to cool slightly.
MIX together curry powder, ground ginger and salt.
SPRINKLE mixed spices over cooled popcorn and serve.

GARLIC-HERB

- ▶ **2 tbsps olive oil**
- ▶ **3 tbsps salted butter**
- ▶ **½ tsp garlic powder**
- ▶ **1 tsp dried rosemary**
- ▶ **1 tsp dried thyme**

HEAT olive oil and popcorn in a pot over medium heat. Cover and shake frequently as kernels begin to pop. Remove from heat once popping begins to slow.
MELT butter over medium-high heat in a separate pot and pour over popped popcorn.
ALLOW to cool slightly.
MIX together garlic powder, dried rosemary and dried thyme.
SPRINKLE mixed spices over cooled popcorn and serve.

SPICY PARMESAN

- ▶ **2 tbsps olive oil**
- ▶ **3 tbsps unsalted butter**
- ▶ **1 tsp cayenne**
- ▶ **1 tsp cumin**
- ▶ **Parmesan, for grating**

HEAT olive oil and popcorn in a pot over medium heat. Cover and shake frequently as kernels begin to pop. Remove from heat once popping begins to slow.
MELT butter over medium-high heat in a separate pot and pour over popped popcorn.
ALLOW to cool slightly.
MIX together cayenne and cumin and sprinkle over popcorn. Grate Parmesan over the popcorn, tossing to mix. Serve.

SEA-SALT CARAMEL

- ▶ **2 tbsps olive oil**
- ▶ **1 cup butter**
- ▶ **1 cup brown sugar**
- ▶ **¼ tsp vanilla extract**
- ▶ **½ tsp of sea salt**
- ▶ **¼ tsp baking soda**

HEAT olive oil and popcorn in a pot over medium heat. Cover and shake frequently as kernels begin to pop. Remove from heat once popping begins to slow.
MELT butter over medium-high heat in a separate pot. Add brown sugar, stirring constantly, until it begins to bubble.
ADD vanilla extract, sea salt and baking soda to mixture, continuing to stir.
DRIZZLE over popcorn, tossing periodically to make sure it is evenly coated. Serve.

S'MORES

- ▶ **2 tbsps olive oil**
- ▶ **3 tbsps unsalted butter**
- ▶ **1 cup mini marshmallows**
- ▶ **½ cup chocolate chips**
- ▶ **1 tablespoon crushed graham crackers**

HEAT olive oil and popcorn in a pot over medium heat. Cover and shake frequently as kernels begin to pop. Remove from heat once popping begins to slow.
MELT butter over medium-high heat in a separate pot and pour over popped popcorn.
ALLOW to cool slightly.
TOSS in mini marshmallows, chocolate chips and crushed graham crackers. Serve.

MAPLE PECAN

- ▶ **2 tbsps olive oil**
- ▶ **3 tbsps unsalted butter**
- ▶ **1 tbsp maple syrup**
- ▶ **3 tbsps pecans, coarsely chopped**
- ▶ **½ tsp salt**

HEAT olive oil and popcorn in a pot over medium heat. Cover and shake frequently as kernels begin to pop. Remove from heat once popping begins to slow.
MELT butter over medium-high heat in a separate pot and pour over popped popcorn.
ALLOW to cool slightly.
DRIZZLE with maple syrup and toss in pecans until well mixed.
SPRINKLE with salt. Serve.

2016 BALANCE, SAUVIGNON BLANC

100% Sauvignon Blanc



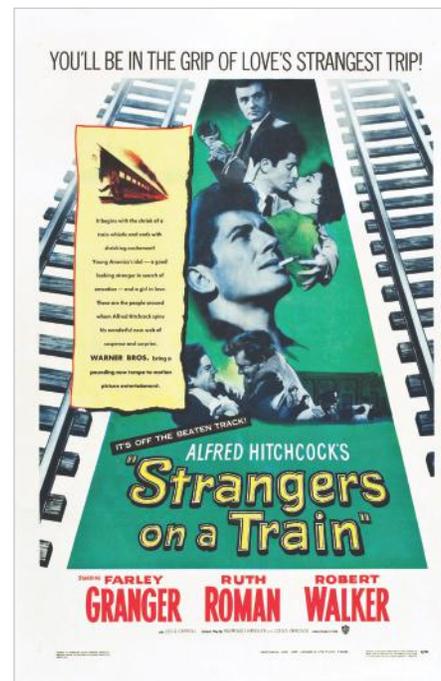
- Western Cape, South Africa
- Eating takeout on the floor during a power outage
- Maple Pecan Popcorn
- Dancing on Glass - St. Lucia



- A rich, ripe peach and pineapple fruit cocktail cup, but for adults
- Tartness and freshness bring balance to the fruitiness
- It can be hard to pair a wine that is already so well-balanced (ha!), but nutty pecans are up for the challenge.

While South Africans have been making wine since the 1600s, you would've been hard put to find one in the US during the years of Apartheid. Harken back to your Social Studies classes in high school and you'll (hopefully) remember the Europeans had a thirst for conquest - and they brought wine with them!

In this bottle, we have an old world grape, Sauvignon Blanc, making its own New World path. Wines hailing from the Old World are sometimes a bit more subtle in flavor, but this version, in true New World style, showed up ready for the party. You'll notice the juice is so fresh that it has a slight hue of pale green and the taste is decidedly refreshing and tart with aromas of ripe pear and pineapple.



STRANGERS ON A TRAIN (1951)

DIRECTOR: Alfred Hitchcock

LEAD ACTORS: Farley Granger, Ruth Roman, Robert Walker

BEHIND THE SCENES: Alfred Hitchcock anonymously purchased the rights to the novel the film is based on in order to keep the price down.

Guy Haines encounters Bruno Anthony on a train. Strangers, yet Bruno jumps a plan into action when he recognizes Guy from the tabloids - an amateur tennis star in an unhappy marriage. Still, they are strangers to each other, which is exactly what Bruno needs for his plan: an exchange of murders carried out for each other, stranger for stranger. In Bruno's case, it's his father he wants gone, and in Guy's case, Bruno presumes that Guy would want his wife dead so he can be free to marry another woman. Without Guy's consent, Bruno goes forward with killing Guy's wife, leaving Guy with his end of the deal, the other woman and some careful choices to make.

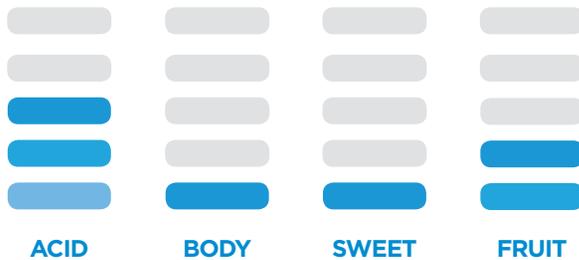
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2015 PRATSCH, GRÜNER VELTLINER

100% Grüner Veltliner



- Niederösterreich, Austria
- Pre-gaming a night at the planetarium
- Spicy Parmesan Popcorn
- Ooh La - The Kooks



- Tons of snappy green apple and wild flowers, freshly plucked herbaceous notes
- Slightly effervescent, bright juicy pear and grassy dandelion notes. Light like water and ultra refreshing
- When pairing spicy food you want a low alcohol wine. Gruners are pretty chill and have a dope cooling effect.

Grüner Veltliner is a classic grape, traditionally grown in Austria. Grüner acts like a canvas for the bad-ass minerality that is in sandy, flinty soils. This wine tastes like sitting on your wooden porch during a mid-summer thunder and lightning storm while wearing a worn-in extra-large moss green pull over sweatshirt; your bare feet are up getting splashed by the heavy rain drops.

Like lightning juice in a bottle, it's shimmery yet salty. Notes of sliced limes, white flowers, underripe yellow peaches drizzled with honey. It is not an overly serious wine. Drink this in-between trying to catch tossed popcorn with your mouth. Lose the glass and just drink it straight from the bottle.



THE ASPHALT JUNGLE (1950)

DIRECTOR: John Huston

LEAD ACTORS: Sterling Hayden, Louis Calhern, Jean Hagen

BEHIND THE SCENES: The film features a brief performance by Marilyn Monroe before she became a Hollywood starlet.

The Asphalt Jungle is the OG heist movie with themes of desire and greed that lead to the downfall of each lead character. As you watch this crime drama, you may feel a sense of déjà vu, but that is only because this original story has been copied time and again in Hollywood. The plot begins with criminal mastermind Doc Reidenschneider leaving prison, only to immediately begin recruiting a handful of crooks to knock over a jewelry shop. The target is a specific bag of gems that is the key for Doc and his co-conspirators to reach their life dreams. Doc's dream is life on a beach in Mexico! Ahh, the more things change, they stay the same!

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2014 PIERRE ET PAPA

90% Colombard, 10% Ugni Blanc



- Côtes de Gascogne, France
- Afternoon picnic after hiking through a tropical paradise
- Coconut Curry Popcorn
- Semi-Charmed Life - Third Eye Blind



- Freshly picked, slightly bruised white peaches with torn up mint leaves
- This is a slightly larger body white, but has a crisp lightning light lemon squeeziness!
- This popcorn tastes like kicking back on a beach in Thailand. This wine tastes like fresh pineapple. They are destined to be together.

Lip smacking acidity cuts through this medium-bodied wine, clad with 11% alc, this would be an impeccable Sunday afternoon wine; extremely chill and just looking for a good time. This wine is slightly reminiscent of an old-school Sancerre, dripping with tons of tropical paradise notes, laser beams and limeade.

It smells like early morning sunshine on dewy suburban garden leaves; tastes like golden raspberries, the ones you see in parking lot farmers' markets. Lots of zesty key lime pie notes finishing with a slight hint of a fruit cocktail. This wine is from the Côtes de Gascogne in France (which is relatively warm in climate) and is primarily known for their approachable and fun loving white wines.



CASABLANCA (1942)

DIRECTOR: Michael Curtiz

LEAD ACTORS: Humphrey Bogart, Ingrid Bergman, Paul Henreid

BEHIND THE SCENES: Many of the actors who played Nazis were German Jews who had escaped the Third Reich..

In the heat of WWII, Victor Laszlo, a Czech resistance leader, and his wife Isla, find themselves in the unoccupied French-Moroccan city of Casablanca. But an exit out of Casablanca requires visa papers, leaving refugees from all over Europe - including Victor and Isla - trapped there until they can bribe, steal or pay their way out. When a rumor spreads of two stolen exit visas for sale, Victor and Isla track them down, only to realize that the person in possession of the visas is Isla's former, scorned lover, Richard Blaine. Now, Richard must decide who gets to escape: the international resistance leader, the woman he still loves - or himself.

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DIY: FILM NOIR COCKTAILS

BY THE WA CREW



IT IS TRUE THAT we at Wine Awesomeness can never get enough wine in our lives, but in the era of film noir, there were a few other drinks more commonly on the bar. Specifically: cocktails. With the conclusion of a world war and the end of Prohibition still a recent memory, Americans were seriously ready for a drink.

In the 1940s, this came in the form of the tiki-drink craze. Over-the-top fruity and sweet cocktails like the Mai Tai and Piña Colada became wildly popular. At the 1939 New York World's Fair, the Zombie cocktail became *the drink*, and quickly skyrocketed to fame.

Then came the '50s, when Americans began to slow things down. Families moved to the suburbs to escape city-life and needed something to sip on while relaxing on the front porch. Enter the Sloe Gin Fizz. Slightly more refined than the tropical rum drinks of the '40s, but still with a touch of fruit, crowd-pleasing and boozy enough to do the job.

Finally, we have something of our own invention. We're calling it, The Film Noir. It's black and white (just like the classics) has a deep and mysterious flavor and a frothy top that reminds us of the fog that seems to mysteriously appear in every scene. Enjoy!

THE ZOMBIE

- ▶ 1 oz light rum
- ▶ 1 oz dark rum
- ▶ 1 oz 151-proof rum
- ▶ 1 oz apricot liqueur
- ▶ 1 oz pineapple juice
- ▶ Cherry, to garnish
- ▶ Orange slice, to garnish

POUR light rum, dark rum, apricot liqueur and pineapple juice into a cocktail shaker filled with ice.

SHAKE well.

STRAIN into a chilled glass filled with ice.

TOP with 151-proof rum.

GARNISH with cherry and orange slice.

SLOE GIN FIZZ

- ▶ 1 oz sloe gin
- ▶ 1 oz gin
- ▶ ½ oz fresh lemon juice
- ▶ ¼ oz simple syrup
- ▶ Club soda, to finish

POUR sloe gin, gin, lemon juice and simple syrup into a cocktail shaker filled with ice.

SHAKE well.

STRAIN into a chilled glass filled with ice.

TOP with club soda.

THE FILM NOIR

- ▶ 1 ½ oz coffee liqueur
- ▶ 1 oz tequila
- ▶ 1 oz cold brew
- ▶ Egg whites from 1 egg, yolk discarded

POUR coffee liqueur, tequila, cold brew and egg white into a cocktail shaker without ice.

SHAKE well.

ADD ice, and shake again.

STRAIN into a chilled glass.

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