

thebacklabel®

A monthly wine journey curated for adventurous souls

IMMIGRANTS



CITIZYENS

SCHAFFEN
MAS"

REFUGEES
WELCOME

AVAN
POPOL

NOBODY
EATS
MONEY

"REAL EQUALITY ISN'T
POSSIBLE, IF WE DON'T
CELEBRATE OUR DIFFERENCES."

GELUK
HEID

"WATER FOR PEOPLE,
NOT FOR PROFIT"

GO
GIRLZ

CO





E PLURIBUS UNUM

BY LOGAN LEE

OVER THE HOLIDAZE, I was consistently lounging and Netflix-ing and finally got around to the new season of Chef's Table (which I highly recommend). The second episode intertwines Cristina Martinez's undocumented immigrant journey from Mexico to Philadelphia with her family's barbacoa, which is kinda like BBQ but with a wood fire-powered underground oven that steams meat until very tender and succulent. Cristina washed dishes to pay for her daughter's education and saved enough money to open her own taco spot. These taco spots have become legendary and showered with awards. Her story is nothing short of an inspiration, and her contribution to her Philadelphia neighborhood is extraordinary. I want many Cristinas in my neighborhood, and her story pushed me to think about what wine would be like without immigrants.

Everywhere you find vineyards, you'll also find a common story of migrant labor. Whether it's South Africa or Argentina or California. As the harvest approaches, farmworkers make their way to where they're needed, and we need them to help get the grapes from the vineyard to the winery.

Like food, wine is innately an international product. It is truly made across the globe, except for Antarctica, which I assume could change with the current climate change trajectory. Wine could never really be boring, but it would be a whole lot less exciting if we only had to stick to our own country's wines. There's a huge global neighborhood of wine that's so fun to explore. Why would we ever limit our wine-selves?!

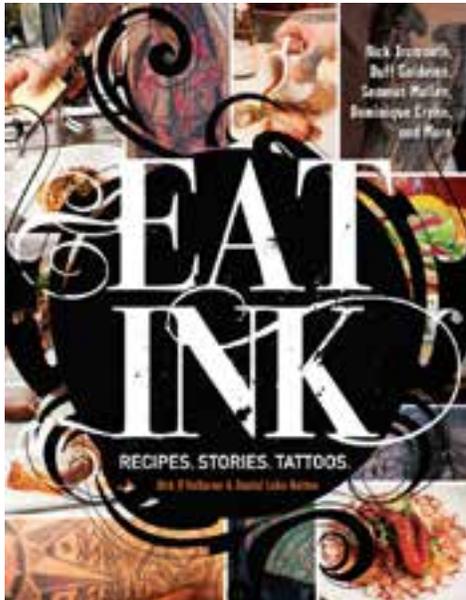
Cristina and the journey of immigrants and migrant workers is an American story. We're the only nation on the planet where there is an opportunity to come and make a new life, a better life. I can never move to China and become Chinese, to France and become French, or Mexico and become Mexican. America is unique. To celebrate that uniqueness, we decided to dedicate the January issue to immigrants and migrants that make such a delicious investment in our shared culture.

We've researched the waves of immigration that crashed on to American shores and the food that came with them. All recipe pairings are inspired by dishes brought to the States through an immigrant journey. We even found that some of our favorite dishes, invented right here in America, were creations of new Americans who came here through immigration. And, of course, we've found some awesome juice from across the globe.

Without further adieu, we're pumped to ring in 2019 with a salute to the patchwork quilt of different people from different places that have always and will continue to make America great.

We can drink to that!

THIS MONTH'S RECIPES BROUGHT TO YOU BY:



Through recipes and personal stories, Eat Ink reveals the chefs - and the tattoos - behind culinary greatness at restaurants across the country, in cities from Las Vegas to Pittsburgh. The recipes featured in the book, like each chef's tattoos, are a representation of each style and unique journey to food and to the kitchens of inspiration and where their body art is embraced.

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AMERICA: HOW WE ALL GOT HERE

THE FIRST WAVE

We all know it started in 1492 when Columbus sailed the ocean blue. The discovery kicked off the initial wave of new people coming to the New World. By the 1500s, the first Europeans began establishing settlements in what would become America.

In 1607, the English founded their first permanent settlement in present-day America at Jamestown in the Virginia Colony. In 1620, a group of roughly 100 people later known as the Pilgrims fled religious persecution in Europe and arrived at Plymouth Rock, where they established a colony. They were soon followed by a larger group seeking religious freedom, the Puritans, who established the Massachusetts Bay Colony. By some estimates, 20,000 Puritans migrated to the region between 1630 and 1640.

A WAVE OF SLAVES

The earliest records of slavery in America include a group of approximately 20 Africans who were forced into indentured servitude in Jamestown, Virginia, in 1619. By 1680, there were some 7,000 African slaves in the American colonies, a number

that ballooned to 700,000 by 1790, according to some estimates.

The U.S. Civil War (1861-1865) resulted in the emancipation of approximately 4 million slaves. Although the exact numbers will never be known, it is believed that 500,000 to 650,000 Africans were brought to America and sold into slavery between the 17th and 19th centuries. Congress outlawed the importation of slaves to the United States as of 1808, but the practice continued.

THE 1800S BIRTH OF ANTI-IMMIGRATION POLITICS

The initial wave of immigrants was inspired by religious independence, but famine was the main driver of immigration in the heart of the 1800s. The majority of these newcomers hailed from Northern and Western Europe. Approximately one-third came from Ireland fleeing famine. Typically impoverished, these Irish immigrants settled near their point of arrival in cities along the East Coast. Between 1820 and 1930, some 4.5 million Irish migrated to the United States.

The United States received some 5 million German immigrants. Many of them journeyed to the

present-day Midwest to buy farms or congregated in such cities as Milwaukee, St. Louis, and Cincinnati. In the national census of 2000, more Americans claimed German ancestry than any other group.

In the 1850s, the anti-immigrant, anti-Catholic American Party (also called the Know-Nothings) tried to severely curb immigration, and even ran a candidate, former U.S. president Millard Fillmore (1800-1874), in the presidential election of 1956.

The first significant federal legislation restricting immigration was the 1882 Chinese Exclusion Act.

ELLIS ISLAND WAVE OF IMMIGRANTS

Individual states regulated immigration prior to the 1892 opening of Ellis Island, the country's first federal immigration station. Preceding waves of immigrants made their way to claim religious freedom, while millions were forced to America against their will. In the late 1800s, people in many parts of the world decided to leave their homes fleeing crop failure, land and job shortages, rising taxes, and famine, and many came to the U. S. because it was perceived as the land of economic opportunity.

In 1917, Congress enacted legislation requiring

immigrants over 16 to pass a literacy test.

Italians started immigrating in the 1890s, and by 1920 more than 4 million had entered the United States. By 1920, over 4.5M Irish crossed the Atlantic for the chance to make it in America.

GEOPOLITICS SHIFTS IMMIGRATION

WWII and the Great Depression pushed down immigration.

Following the communist revolution in Cuba in 1959, hundreds of thousands of refugees from that island nation also gained admittance to the United States.

In 1965, Congress passed the Immigration and Nationality Act, which did away with quotas based on nationality and allowed Americans to sponsor relatives from their countries of origin. As a result of this act and subsequent legislation, the nation experienced a shift in immigration patterns. Today, the majority of U.S. immigrants come from Asia and Latin America rather than Europe.



2017 SIDEKICK MERLOT CALIFORNIA

85% Merlot, 15% Cabernet Franc

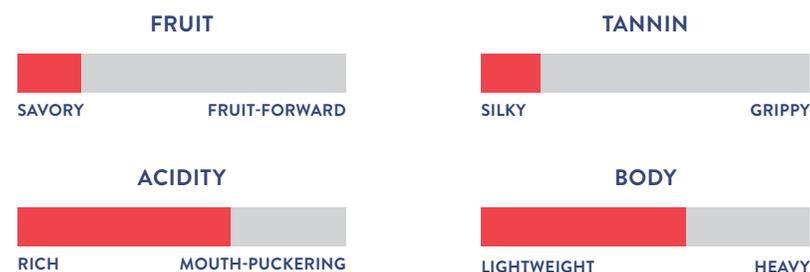


New French oak barrels just released the season's hottest fragrance dubbed 'subtle oak'



Stomping fresh blackberry and blueberry pie into packed and dry, cracked red clay

MOOD: Researching the best spots for spring break 2019. Something post college, but an adult dance party still has a chance to break out. This Must Be The Place (live version) by Talking Heads spills from your Sonos.



The guys behind the Secret Identity rosé aka Birk O'Halloran and Karl Antle have a new wine out and you all are some of the first humans to get your glasses on the new juice! Meet the brand-spankin' new 2017 Sidekick Merlot! O'Halloran is a bit of a California grape whisperer and found some of the best Merlot vineyards in Northern California i.e. Anderson Valley and Lodi specifically to bring this new brand to life.

Equal parts earthiness and freshness make this juice donning a superhero-themed label quite easy to disappear. In a nod to old-school California winemaking, the vino is very pretty with notes of packed red clay and a lingering finish of tart blueberry compote. It's much more nuanced of a wine than the overly jammy bottles that today's large producers pump out of California.



This merlot screams tacos, and we mean tacos like Cristina Martinez's barbacoa or any with super succulent smoked or braised meats



FROG LEGS WITH SPICY DR. PEPPER GLAZE

YIELDS 24 FROG LEGS FOR GLAZE:

2 cups Dr. Pepper

1 cup gochujang (hot pepper
paste)

½ cup caper brine

1 teaspoon xanthan gum, to
stabilize

FOR FROG LEGS:

1 dozen pairs (24) frog legs, frozen
and skinned

1 quart buttermilk Oil, for frying
(you want to fill a deep 14" Pot
with about 4" of oil)

2-3 cups rice flour (enough to
fully coat the legs)

TO COMPLETE Fresh black
pepper to taste

Cilantro leaves, to taste

This is one of the original recipes served at Do or Dine when they first opened.

1 For Glaze: Combine all ingredients in a blender and blend until thoroughly mixed.

2 For Frog Legs: Soak legs in buttermilk until you are ready to fry them, at least 6 hours. Add 4" oil to a deep pan and heat to 350°F. Dip the frog legs in rice flour and fry, about 8 minutes, until golden brown and delicious. Remove to a paper towel-lined plate to cool.

3 To Complete: Put ½ of the Glaze in a bowl, add the fried Frog Legs, and coat the legs with the Glaze. Place glazed legs on serving plates. Top with fresh black pepper and cilantro leaves before serving



2014 MERINO SYRAH

LIMARI VALLEY, CHILE

100% Syrah



Wild berries running wild... real wild



Menthol-infused brined olives spread across a chimichurri skirt steak

MOOD: Shakin' your booty and jumping up and down on the bed to LCD Soundsystem's Dance Yrself Clean



Here's some somm blasphemy for ya... Chile is giving France a run for its money and producing some top notch cool climate Syrah. The winemaker is José Pablo Martin, one of the most exciting young winemakers in Chile. He's worked across Europe and Chile and built a reputation for innovation. With a cooler climate, sandwiched between the Pacific Ocean and Andes Mountain, Limari Valley in Chile is pumping out some out-performing juice!

The Syrah grapes are handpicked before sunrise to protect the little magic berries from any heat damage. The juice is a deep, brilliant, and dark violet with a nose that seems like the actual liquid somehow tamed wild berries. The finish is like the cool kids smoking menthol cigs mixed in with sliced black, pizza olives still in the can.



Drink like a Chilean, eat like a Chilean! Skirt steak, flank steak... you can do it, especially with a super cool Chilean carne asada marinade!



SUNRISE LENTIL CAKES

FOR LENTIL CAKES:

1 cup minced thick-cut bacon (optional)

1 cup finely diced yellow onions

¼ cup minced shallots

1 tablespoon fresh thyme

1 tablespoon kosher salt

1 tablespoon minced fresh garlic

2 teaspoons cumin, whole seeds toasted and ground

1 tablespoon coriander, whole seeds toasted and ground

1 cup finely diced carrots

½ cup white wine (use whatever you have on hand that you enjoy drinking)

4 cups stock or water (use whatever you have on hand; any type of stock or even just water will do)

2 bay leaves

2 cups red lentils (any lentils will

work)

Salt and pepper, to taste

1 large lemon, zested and juiced

1 whole egg

½ cup flour Semolina or fine cornmeal

1-4 tablespoons vegetable or grapeseed oil (as needed)

FOR CORIAN~ER CARROT PUREE:

2 tablespoons butter

1 tablespoon minced shallots 2 cups chopped carrots

1 teaspoon minced garlic

2 teaspoons coriander, whole seeds toasted and ground

2 cups stock or water (use whatever you have on hand; any type of stock or even just water will do)

1 teaspoon lemon zest

Pinch of cayenne Kosher or sea salt,

to taste

Lime juice, to taste

FOR CORIANDER-LEMON AIOLI:

1 teaspoon minced fresh garlic

1 large lemon or 2 small lemons (including all the juice and zest that the lemon yields)

1 tablespoon Dijon mustard

2 teaspoons coriander, whole seeds toasted and ground

½ teaspoon turmeric (optional)

1 egg, yolk only

Salt and pepper, to taste

1 cup olive or vegetable oil

TO COMPLETE:

1 cup chopped salad greens

1 cup julienned carrots

1 tomato, sliced

1 For Lentil Cakes: In a heavy, deep saucepot, saute diced bacon on medium until crisp and fat is rendered, about 5-10 minutes. Remove bacon bits from pan and reserve. Add onions and saute in bacon fat on low until translucent, about 10 minutes. Add shallots to onions along with thyme and kosher salt. Turn heat to medium and cook for 3 minutes, stirring. Then add garlic, cumin, and coriander and cook a few minutes more. If pan is dry, add more oil or butter, or bacon fat if you have some extra on hand.

NOTES FROM THE CHEF You can make these Lentil Cakes vegetarian if you so choose. Simply cut out the bacon fat and start the onions in vegetable oil, grapeseed oil, or butter instead.

2 Add carrots and saute quickly to coat with seasoned onion mixture. Once brown bits form on the bottom of the pot, about 5 minutes, it's time to deglaze with the wine (you can use water if you don't have wine). Scrape bits off the bottom of the pot with a wooden spoon; then add stock, bay leaves, lentils, and a bit of salt and pepper. Cook on medium-high until lentils are tender but not mushy, about 30 minutes. Add lemon zest and juice, taste for seasoning, and adjust as needed. All the liquid should be absorbed before you puree. A loose mixture will require more egg and flour to bind the cakes. Remove pot from heat.

3 Remove ½ the lentils and pulse in a food processor; then add back to the pot. Add bacon and mix well to incorporate the lentil mixture. It's best to let this cool before forming patties. Either cook one day ahead, or spread on sheet pans and let cool for an hour before adding flour and egg to assist with binding.

4 Once cooled, add egg and enough flour to bind mixture, approximately ½ cup. When you squeeze the mixture in your hand, it should maintain that shape. Now form into 10 round balls, roll each one in semolina or fine cornmeal, and slightly flatten. (Bread crumbs will work but won't give the crunchy outside that semolina or cornmeal will.) In a saute pan with vegetable or grapeseed oil over medium-high heat, pan-fry cakes until golden brown, about 5 minutes. Then flip and continue cooking until both sides are golden brown and crispy, about another 5 minutes. Remove from heat, place on a paper towel to drain, and put aside.

NOTES FROM THE CHEF Freeze formed raw lentil cakes for a quick meal later. Lentil cakes

make a great side dish, especially for lamb or fish, and also work on a bed of shaved carrots and greens for a light lunch or dinner. They're great in a sandwich as a burger replacement with the Coriander-Lemon Aioli below, or you can make small, bite-size cakes and serve them as an appetizer. You can also make the recipe with additional stock and serve as a soup.

5 For Coriander Carrot Puree:

Melt butter in a medium-size saucepan over medium heat. Sweat shallots in butter until they just begin to brown, about 10 minutes. Add carrots, minced garlic, and toasted coriander. Saute until fragrant, about 5 minutes. Add water or stock and lemon zest and simmer until carrots are tender, about 10 minutes. Remove from heat and blend immediately. In a blender, puree carrots, cayenne, and enough liquid to reach a velvety consistency. Season with salt and lime juice to taste, adding more coriander or cumin if you desire. Will keep up to 4 days in the fridge, or freeze in small containers for easy sauce "on the fly."

6 For Coriander-Lemon Aioli:

Add all ingredients except oil to a blender. On puree setting, slowly stream in oil. You can also do this with a hand mixer in a tall container or in a mixing bowl with a whisk. Cover and keep cool in refrigerator. 7 To Complete: Spread 1h cup Coriander Carrot Puree across the bottom of a plate. Place two lentil cakes on top and garnish with salad, carrots, and tomato. Feel free to substitute other local vegetables. Add 1-2 tablespoons Coriander-Lemon Aioli.



2017 STORM POINT RED BLEND

WESTERN CAPE, SOUTH AFRICA

57% Cinsault, 28% Syrah, 15% Carignan

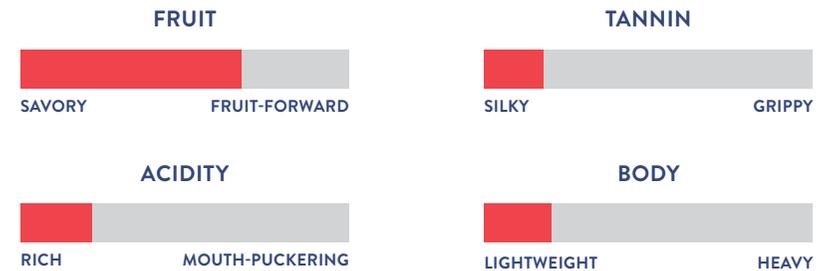


Long-stemmed roses wrapped with a strawberry Fruit Roll-Up



A lively and zippy, not so serious blueberry cobbler

MOOD: A Sunday afternoon sharpening your baking skills in the kitchen showered with flour listening to Let's Dance by David Bowie



If you've been around Wine Awesomeness for much time, then you already know how much affection we have for South African wine! The first ever edition of the backlabel was all about this country that is riddled with contradictions. Its vineyards are planted in literally the world's oldest dirt, but it is just now that its winemakers are producing juice to such excellent quality.

This land of contradictions attracted an Australian winemaker! Mick Craven explored vineyards of the Western Cape of South Africa searching for sites speaking to the soul of this incredible place. Storm Point represents the idea that good things come to those who wait. That wait is 400 years in the making for the right formula of timing, people, and nature to create these wines. The juice is carefree, loaded with ripe plums, strawberries, and blueberries and quite zippy and gulp-able.



Brai your heart out. Even in January, find your way to a BBQ (brai) and throw on some hearty pork chops or even some vegan jackfruit (it's actually tasty)!



BEER BRAISED CHILI PORK OVER GRITS

SERVES 6-8

FOR CHILI RUB:

**Dried ancho chili Chile de arbol
Coriander Black pepper Mustard
seed**

FOR BRAISED PORK:

**5 pounds pork butt, cut into 10
(8-ounce) pieces**

**10 ounces Chili Rub (1 ounce per
piece of pork)**

**10 teaspoons salt (1 teaspoon per
piece of pork)**

**24-32 ounces beer (I like IPA and
porter)**

1 bay leaf

FOR GRITS:

¼ cup diced yellow onion

2 cups water

1 cup ground dried corn or hominy

2 teaspoons salt

1 teaspoon black pepper

Butter, to taste

TO COMPLETE:

**3 cups pork stock (chicken stock is
an okay substitute)**

**Grilled red onions (if it is spring,
use spring onions), or a heavy
braising green such as black kale,
for garnish**

1 For Chili Rub: Grind all ingredients together. The parts are up to you and how you would like the braise to come out.

2 For Braised Pork: Marinate pork bun with rub and salt for 24 hours.

3 The next day, preheat oven to 200°F. Then sear pork butt in a deep braising pot over high heat until outside is crispy and golden. After meat is seared, deglaze pot with whatever beer you are drinking at the time. Add a bay leaf to the pot. Fill the pot with enough beer so the pork is submerged by half. Cover and cook in the oven for 6 hours or until tender and soft. Meanwhile ...

4 For Grits: Put onion and water into a saucepan over high heat and bring to a simmer. Add the grits, salt, and pepper. Turn down the heat and simmer uncovered slowly for an hour. If grits start to thicken, add a bit more water. Buner is always a welcome addition ... as much as you want is fine with me. Taste the grits to know when they are finished. They should not be al dente; they should be creamy and/or buttery. Once cooked, remove grits from heat and transfer to a container with lid or a sheet of foil.

5 To Complete: In a bowl, add the Grits, Braised Pork, and stock. Garnish with either grilled onions or a heavy braising green such as black kale.

NOTES FROM THE CHEF

The amounts of each ingredient in the rub are up to you. Just use what you like. You will need about 10 ounces of rub to cover each piece of pork, so keep that in mind as you mix.



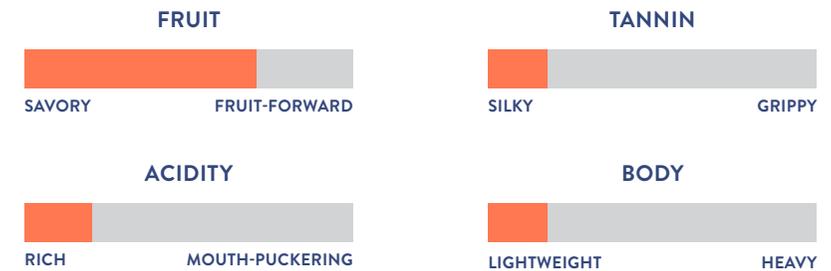
2017 POGGIO ANIMA "BELIAL" SANGIOVESE TUSCANY, ITALY

100% Sangiovese

 Iris, rosemary, lavender, bright red cherries, and mint explode from the glass

 Vibrant, juicy, and youthful cherries combined with tiny notes of white pepper and clove

MOOD: Being the renegade using the same knife in the peanut butter and jam jar!
You know... shaking things up and jamming to Somebody Else by The 1975



Europe is known for some very strict winemaking regulations! This means most wines have very specific rules to be labeled with specific names i.e. Chianti or Rioja, which means consumers know what they are getting when they buy these wines. But these rules do not leave any room for innovation and experimentation! Sometimes you gotta change things up to make something new, different, and great!

Luckily the Italians have created a classification dubbed IGT aka rebel wine and allow winemakers to be more innovative. Enter winemaker Riccardo Campinoti who found something really special when he stumbled across an underutilized, old vine Sangiovese vineyard in Tuscany. The bottle is adorned with the term "Belial" which translates as lawless. The juice couldn't be more fresh and youthful and loaded up with jammy, mouth-watering Maraschino cherries swimming in the jar with cloves and a dash of white pepper.

 Make a pizza from scratch, order the best saucy pie in your town, or throw your favorite frozen brand in the oven because Sangiovese's soulmate will always be pizza!



VITELLO ALLA MILANESE

4 SERVINGS

SERVES 4

FOR VEAL CHOPS:

4 veal chops, bone-in Seggs

2 tablespoons vegetable oil
Parsley, to taste

2 tablespoons Parmesan cheese

Salt and pepper, to taste

8 cups bread crumbs

Clarified butter, enough to fill a
14" pan about 1/4 full

FOR ARUGULA SALAD:

1 pound arugula lettuce

2 cups Roma tomatoes, cut in half
lengthwise and then sliced

1/4 of a medium red onion, sliced in
half-moon shape

1 1/2 tablespoons fresh lemon juice

3 tablespoons extra-virgin olive
oil Salt and ground white pepper,
to taste

1 For Veal Chops: Leaving the bone in, pound the veal meat thin; then break eggs into a bowl and whisk. Add the vegetable oil, parsley, Parmesan cheese, salt, and pepper; whisk all together and set the mixture in a half-size hotel pan. Set the bread crumbs in a second half-size hotel pan.

2 Dip the pounded veal chops in the egg mixture; then transfer them to the pan with the bread crumbs. Cover each chop with bread crumbs, tapping the bread into the meat with your hands until the whole chop is equally breaded.

3 Put a 14" pan 1/4 full with clarified butter over medium-high heat and heat butter to 375°F. Carefully add breaded chops one by one until all chops are in the pan and fry until golden. Remove chops from butter, place on a paper towel-lined plate to get rid of the excess butter, and sprinkle with salt.

4 For Arugula Salad: In a nonreactive bowl, mix the arugula, tomatoes, and red onions. Dress the salad with fresh lemon juice, extra-virgin olive oil, salt, and ground white pepper.

5 To Complete: Place each Veal Chop on an 11" oval plate and top with Arugula Salad. Serve immediately.



AMERICAN FOODS CREATED BY IMMIGRANTS

FOOD IS A CULTURAL SYMBOL, especially in the United States. From the hot dog to nachos and beyond, America's most iconic dishes nearly all start with immigrants, which makes sense for a nation made from newcomers to the New World. Here are our favorite six quintessentially American dishes and a bit of background on how they made it to the US of A.

HOT DOGS - Charles Feltman, a German immigrant, brought the hot dog to the USA in the 1860s. He was a baker in Coney Island NYC and his customers clamored for a hot sandwich! So, he obviously sliced a roll and placed a hot sausage inside and then voila, we have an American classic.

APPLE PIE - Not much can be more American than Apple Pie, but next time you treat yourself a la mode, say a thank you to the English and Germans. The combo of English savory pies and the Germans strudel gives us Apple Pie.

DONUTS - Donuts have a long history in Europe and the Middle East, and Dutch immigrants are credited with bringing the tasty treat to America. They called their fried creations olykoeks aka oily cakes.

PIZZA - Gennaro Lombardi was an Italian immigrant that arrived in the States in 1897 and opened America's first pizzeria. His spot near the Little Italy neighborhood of NYC is still popular today.

NACHOS - Ignacio Anaya made his way to America from Mexico, and in the 1940s he created nachos when military wives visited his restaurant after closing time. He would throw together the dish with tortillas, cheese, and whatever he had left. The dish was a hit with the wives and now we have nachos!

GENERAL TSO'S CHICKEN - Fact, there was a real-life General Tso. Also fact, there are a few origin stories for this Chinese meets American masterpiece. It appears the dish that Americans know of as General Tso's was born in NYC by Chef T.T. Wang and it was originally dubbed General Ching's Chicken. General Ching and General Tso were both military men during the Qing Dynasty, but the name of the dish morphed in the '80s with General Tso's Chicken becoming a cultural phenomenon.



2017 MAYU PEDRO XIMENEZ ELQUI VALLEY, CHILE

100% Pedro Ximenez

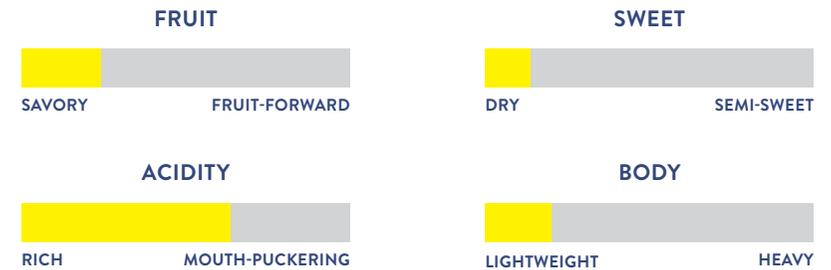


Jasmine and lilies elegantly dancing across the desert



Stone fruit like peaches, lychee, and nectarines and hidden inside a massive bouquet of white flowers

MOOD: Hibernating in the most comfortable sofa while lost in a giant flannel blanket listening to Stars by The xx



The Olivier family is credited with being the first to bring premium winemaking to the Elqui Valley of northern Chile. This part of Chile is a desert and known for some of the best stargazing in the world. Mayu is a word from the Inca civilization that literally means "river of stars"! Under this river of stars is a perfect place to grow grapes and make wine aka warm days and cool nights with a salty ocean breeze = awesome juice.

The juice is made from the grape dubbed Pedro Ximenez, which is originally from Spain and made its way to Chile via the Conquistadors. The Mayu project started in 2005 and is made from a single vineyard that is harvested by hand in the middle of the night during harvest. The juice is quite floral balanced with stone fruits like peaches balanced with a chalky river stone minerality.



It's time to finally learn how to make some curried mussels like you order at happy hour because when you pair shellfish with this wine, then you'll have happy hour any time you want... at home.



GRILLED SPANISH OCTOPUS

SERVES 6-8

FOR SOFRITO:

½ cup quality extra-virgin olive oil

1 teaspoon kosher salt

4 Spanish onions, thinly sliced

2 (12-ounce) cans plum tomatoes, drained from the liquid

8 cloves garlic, minced

1 teaspoon red chili flakes

FOR SALSA VERDE:

1 cup Italian parsley leaves

1 cup basil leaves

1 tablespoon capers

2 tablespoons roasted garlic

3 anchovy fillets

2 tablespoons Marcona almonds

1 teaspoon chili flakes

1 teaspoon kosher salt

2½ tablespoons extra-virgin olive oil

FOR FINGERLING POTATOES:

1 tablespoon chopped bacon

2 tablespoons chopped Spanish onion

2 tablespoons chopped garlic

16 fingerling potatoes, a little smaller than thumb-size

2 sprigs fresh thyme

1 sprig fresh rosemary

1 quart chicken stock or water

1 teaspoon kosher salt

1 teaspoon cracked black pepper

FOR OCTOPUS:

2 whole Spanish octopuses, defrosted (about 2-3 pounds each)

Kosher salt, to taste

Cracked black pepper, to taste

2 large vacuum seal bags

1 lemon, cut in half

2 tablespoons paprika

2 garlic cloves, smashed ½ cup olive oil

TO COMPLETE:

1 pound cured Bilbao chorizo links, cut into 1-ounce slices

8 piquillo peppers, removed from oil and halved

8 green onions, washed, trimmed, and cut in half

1 tablespoon preserved lemon, thinly sliced

1 For Sofrito: In a heavy-bottomed saucepot set over medium-low heat, add the oil, salt, and onions. Stirring frequently, allow onions to caramelize until very deep golden brown, about 1½ hours. Add the canned tomatoes and bring to a simmer, stirring well to incorporate. Turn heat to low and simmer uncovered for an additional 1½ hours. Add the garlic and the chili flakes. Remove from heat and puree mixture, in batches, in a high-speed blender. At this point, you can cool and store in the refrigerator for up to 1 week.

2 For Salsa Verde: Blanch the parsley and basil in rapidly boiling water for 2 minutes and then plunge into ice water to stop cooking and preserve the color. Squeeze out all of the excess water. Add all of the ingredients to a high-speed blender and blend until smooth. At this point, you can refrigerate in an airtight container for up to 3 days.

3 For Fingerling Potatoes: In a heavy-bottomed 2-quart saucepan, over medium heat, render the bacon until almost crispy, about 5 minutes. Add the onions and garlic and saute until soft and translucent, about 3 minutes. Add the rest of the ingredients and bring to a simmer. Turn the heat to low and simmer uncovered, until the potatoes are just tender or when a toothpick will pierce with little resistance about 10 minutes. Check frequently to prevent overcooking. Remove the potatoes from the broth. Set aside to cool. You may cool the broth, keep refrigerated, and use for another application within 3 days. Once cool, take the fingerling potatoes and flatten them with the palm of your hand so they look smashed. Fry them in a deep fryer set to 350°F or in a large heavy-bottomed pot of canola oil, fitted with a thermometer. When the potatoes are golden brown and crispy, about 3 to 4 minutes, remove them from the oil and drain on paper towels, reserving for the finished dish.

4 For Octopus: Rinse the octopuses thoroughly. Season both of them liberally with salt and pepper. To each bag, add 1 octopus, 1 lemon half, 1 tablespoon of paprika, 1 smashed garlic clove, and ¼ cup of olive oil. Seal the bags in a vacuum seal and shake thoroughly to distribute ingredients. Refrigerate until chilled, about 1½ to 2 hours.

5 Set an immersion circulator to 195°F. When the water is up to temperature, place the bagged octopuses in the water bath and circulate for 5 hours. Remove the bags from the water and allow to rest, just until cool enough to handle. Remove the octopuses from the bags, discarding the liquid.

Using a kitchen towel, gently slide the tentacles off of the octopus legs (optional). Remove the legs from the octopuses, discarding the heads or reserving for another use. Once the octopuses are cleaned and cool, marinate them in the Sofrito for at least one hour.

6 Preheat a grill to medium-high heat. Place your marinated octopus on the grill and grill on one side until slightly charred, about 3 minutes. Turn the octopus and repeat on the other side. Remove the octopus from the grill and set aside.

7 To Complete: In a large saute pan coated with a thin film of olive oil, set your chorizo over medium heat and cook until deep brown and caramelized, flipping the pieces halfway, about 1 minute each side. Add the piquillo peppers, Fingerling Potatoes, green onions, and Octopus. (Note: You can use the saucepan used for the earlier steps of the dish. It's good to let the flavors meld together and makes it easier to plate up.) Turn heat to low and lightly toss until everything is heated through. On a large oval platter, spoon a generous helping of the Salsa Verde, spreading the sauce from one end of the plate to the other. Add the Fingerling Potatoes, chorizo, and peppers. Place the Octopus on top of that. Evenly distribute the green onions and preserved lemon on top of the Octopus.

NOTES FROM THE CHEF Once the octopus is marinated in the Sofrito, you can grill it immediately or cover in an airtight container and refrigerate for up to 3 days.



2015 REGINATO SPARKLING ROSÉ OF MALBEC ‘CELESTINA’
UCO VALLEY, ARGENTINA
 100% Malbec

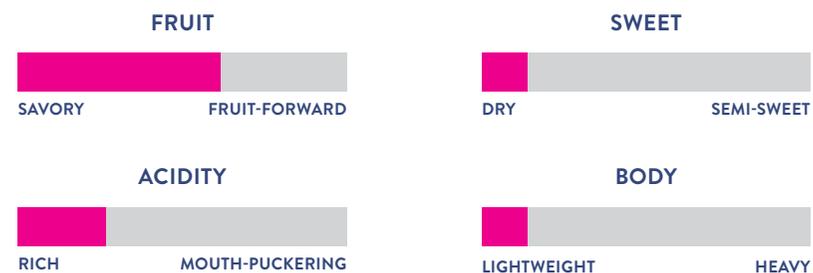


Fresh baked bread just starting to get toast-y



A new rhubarb and strawberry pie flavored and spiked La Croix

MOOD: Heating up even the most frigid snow shoveling session with Robyn.. on repeat...starting with her latest masterpiece Missing U.



No father-son rivalry whatsoever in the Reginato family. This tandem is truly changing the sparkling wine game and producing some of the most deluxe bubbles coming out of Argentina. What's super cool about the Reginatos is that they go outside the box of traditional sparkling wine grapes, and this 2015 Malbec is quite the example of what the family can do.

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



This sparkling wine should be besties with some sushi, specifically some bangin' super fresh ahi tuna! If sushi isn't your thing any spicy Asian dish will do the trick!



VITELLO ALLA MILANESE

SERVES 4

1 medium eggplant, diced

½ cup olive oil

½ cup hoisin sauce

¾ cup sambal chili paste

2 tablespoons Chinese black beans, rinsed

1 teaspoon ground Sichuan peppercorns

12 ounces diced tofu Kosher salt, to taste

2 cups cooked hot rice

Sliced green onions, to garnish

In a saute pan over high heat, working in batches, brown the eggplant in olive oil, uncovered, about 3-5 minutes. Stir to keep moving, so it browns evenly and does not burn. Add oil as needed. When all eggplant is cooked, add it all back to pan, add hoisin, mix thoroughly, and then add sambal, black beans, and ground peppercorns. Add diced tofu and heat thoroughly. Taste for salt, sweetness, and heat; all flavors should stand out. Adjust seasoning if necessary. Serve over rice and garnish with green onions.



2017 BELLULA CHARDONNAY

LANGUEDOC, FRANCE

100% Chardonnay

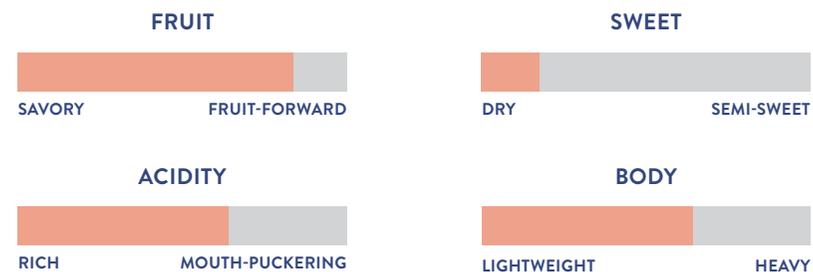


It's complicated... w/ flowers and the tropical fruit fighting for your attention



A lush roundness of exotic fruits like mango and passion fruit with a touch of citrus enveloping your mouth

MOOD: Building a brunch playlist and Tell Me by Sharon Jones & The Dap-Kings is magically suggested to you by the music fairies in Spotify



This is the Chardonnay you'll find traveling in France. Lush, generous, a bit complex, and something you definitely want to tell your friends about. Not to be confused with a lot of cheap Chardonnay you find in the grocery store. For some reason, a lot of wine buyers for big chains are convinced American's enjoy cheap and over-oaked Chardonnay. Truth be told, these chains have convinced a lot of American wine consumers that Chardonnay sucks.

But we've got the legit stuff right here! We lean heavily on our main man JP Bourgeois, who has a knack for finding small production French vino. We think this find is one of the best Chards for the price point. The juice is generous, round, and lush on the palate filled with notes of fresh mango, passion fruit, and star fruit balanced with mouthwatering minerality.



About any kind of avocado dish really sings with this vino. Make it simple with some solid guac, chips, and this wine!



GEMELLI CON LA SALSA DELL'ERBA E POLLO

SERVES 4

FOR PARMESAN BROTH:

1 tablespoon whole peppercorns

1 teaspoon crushed red pepper flakes

1 gallon chicken stock

1½ pounds Parmigiano-Reggiano cheese rind or scraps of cheese

1 bay leaf

1 sprig fresh thyme

2 tablespoons olive oil

Kosher salt, to taste

FOR OVEN-DRIED CHERRY TOMATOES:

16 cherry tomatoes

About ¼ cup extra-virgin olive oil

Kosher salt and freshly ground black pepper, to taste

FOR SPRING HERB SAUCE:

1 cup extra-virgin olive oil

3 bunches flat-leaf parsley, stemmed

2 cups fresh basil leaves

½ cup fresh tarragon leaves

½ cup fresh chervil leaves

1 tablespoon chopped garlic

6 ice cubes

1 cup grated Parmigiano-Reggiano

TO COMPLETE:

12 ounces asparagus tips (usually 1 bunch)

1 cup torn roasted chicken meat

2 tablespoons unsalted butter

1 pound gemelli pasta

Kosher salt and freshly ground black pepper, to taste

4 ounces Parmigiano-Reggiano cheese

1 For Parmesan Broth: In a stockpot, toast the peppercorns and pepper flakes over medium heat for about 30 seconds or until fragrant. Add the chicken stock and cheese rind and bring to a simmer over medium-high heat. Add the bay leaf, thyme, and olive oil and simmer the broth uncovered for about 1 hour, adjusting the heat to maintain the simmer. Remove and discard the cheese rind and bay leaf. Season to taste with salt. Using a hand mixer or emulsion blender, mix the broth until smooth. Strain through a fine mesh sieve or chinois into a bowl. Use immediately or let the broth cool, cover, and refrigerate for up to 5 days.

2 For Oven-Dried Cherry Tomatoes: Preheat the oven to 250°F. Cut the tomatoes in half lengthwise. Set each half, cut-side up, on a baking pan and drizzle with enough olive oil to coat. Season lightly with salt and pepper. Let the tomatoes "dry" in the oven for about 20 minutes, or until they are slightly softened and the edges are slightly crispy. Let the tomatoes cool; then use immediately or refrigerate in an airtight container, covered with olive oil, for up to 7 days.

3 For Spring Herb Sauce: In the canister of a blender, process the oil, parsley, basil, tarragon, chervil, and garlic until smooth. Add the ice cubes and blend for 30 seconds, until the ice is crushed. Add the cheese and blend until incorporated. Cover and refrigerate for up to 2 days or until ready to use.

4 To Complete: Fill a saucepan with water to a depth of about 6 inches and bring to a simmer over medium-high heat. Add the asparagus tips and cook uncovered for about 1 minute, just until bright green. Place the tips in ice water to stop the cooking. Drain the asparagus tips and set aside. In a separate saucepan, bring 3 cups Parmesan Broth to a boil over medium-high heat. Add the chicken, asparagus, and butter. Return to a simmer and cook uncovered for about 5 minutes. Remove from heat and cover to keep warm. Meanwhile, cook the pasta according to the package directions until nearly al dente. Drain, reserving about ¼ cup of the pasta water. Add the pasta, 16 Oven-Dried Cherry Tomatoes, pasta water, and ¾ cup Spring Herb Sauce to the saucepan with the chicken and season to taste with salt and pepper. Bring to a brisk simmer over medium-high heat and cook uncovered for 2 minutes or until the pasta is al dente. Ladle into bowls and shave the cheese over the servings. Serve immediately.



2017 STORM POINT CHENIN BLANC

SWARTLAND, SOUTH AFRICA

100% Chenin Blanc

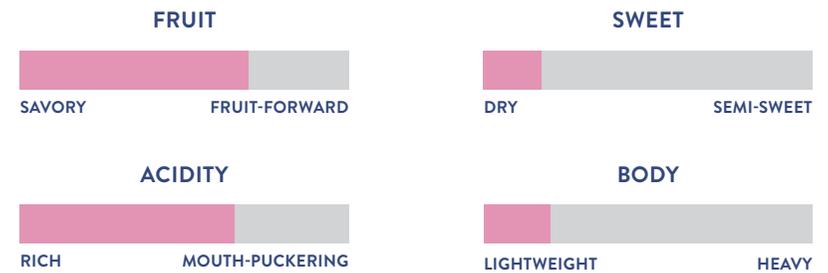


Discovering the contrasts between savory and herbal aromas that surrender to stone fruit and citrus blossoms



Lemon zest sprinkled with sea water in a classic expression of body, minerality, and freshness

MOOD: Soaking in a deep ass bathtub with your wine in hand listening to Lost in Japan by the sultry Shawn Mendes.



This wine description is loaded with fun facts for your next trivia battle: wine edition. Chenin Blanc is an old ass grape dating back to France in the 9th century. The French are also credited with bringing the varietal to South Africa around 1655. Fast forward a few hundred years and this grape is really thriving and showing off how good the wine can be coming from South Africa!

The grapes in this bottle are 100% from the Swartland region, neighboring Stellenbosch. This is textbook Chenin Blanc featuring a mineral drive with ample weight balanced by poignant acid on the finish. The juice opens your eyes to the beauty and sophistication of South Africa's beloved and most widely planted variety. Good thing this little berry made its way from France to the bottom of Africa!



Sweet and sour chicken, all day, every day. Yeah, the kind from a Chinese takeout spot in every town across America. #Dipandrinse with Chenin Blanc!



CURRY NOODLES

YIELDS 6 SERVINGS

FOR CURRY NOODLE BROTH:

2½ ounces ginger, peeled, finely chopped

2½ ounces garlic, chopped

1½ ounces salt

3 ounces vegetable oil

1 ounce curry paste

1 ounce turmeric

72 ounces coconut milk

11 ounces palm sugar

3 chicken carcasses, roasted and chopped

36 ounces chicken stock

4 ounces fish sauce

3 ounces lime juice

FOR CHICKEN:

6 boneless chicken breasts and thighs, skin-on

Salt and pepper, to taste

TO COMPLETE:

15 ounces cooked, flat egg noodles

3 ounces toasted chili oil, to garnish (use to taste)

Pickled mustard greens, to garnish

Sliced shallots, to garnish

Cilantro leaves, to garnish

**Fried, thin egg noodles, to garnish
lime wedges, to garnish**

1 For Curry Noodle Broth: In a large pot, sweat ginger and garlic in salt and oil. Cook uncovered over medium-low heat until aromatic and translucent, about 20 minutes. Add curry paste, turmeric, and some skimmed coconut milk fat and cook for 3 to 5 minutes, until fragrant and toasted. To get milk fat make sure not to shake the can of coconut milk before opening, open can, and scoop out the creamy coconut milk on top. Add remaining coconut milk, palm sugar, chicken carcasses, and chicken stock. Simmer uncovered until reduced by 1/J and at medium consistency, about 40 minutes. Add the fish sauce and lime juice. Bring to a quick simmer again and remove from heat. Let cool slightly and strain broth through a fine strainer. Squeeze bones and aromatic pulp well to get maximum flavor. Allow to cool completely; then refrigerate overnight. Broth stored in an airtight container will keep for 4 days in the fridge.

2 For Chicken: Season chicken with plenty of salt and pepper. Place in a large Cryovac bag with 2 cups of cold Curry Noodle Broth. Cook at 145°F in a circulator water bath for 55 minutes. If you don't have a Cryovac, season chicken with salt and pepper. In a large saute pan, brown chicken over medium-high heat in 2 ounces of hot oil, skin-side down. Add 2 cups of Curry Noodle Broth and simmer chicken in broth until cooked and tender I about 40 minutes. Shock and cool completely in an ice bath. Dice chicken into bite-size pieces. Save and use all liquids when serving broth.

3 To Complete: In a large soup pot, add diced Chicken to Curry Noodle Broth and simmer uncovered at medium-low heat until hot. Pour 10 ounces of broth per person over blanched egg noodles. Garnish with toasted chili oil, pickled mustard greens, sliced shallots, cilantro, fried egg noodles, and a squeeze of lime wedge. Enjoy!

NOTES FROM THE CHEF The chicken in this recipe is cooked in the broth, so when making this dish, make the broth a day ahead.



DIY: SOURDOUGH PIZZA DOUGH

**YIELDS 4
DOUGH BALLS, ONE PIZZA
EACH FOR PIZZA DOUGH:**

1 1/2 cups water, at 80°F

2 teaspoons sea salt

3 cups organic bread flour, divided

2 cups sour starter

TO COMPLETE:

**Handful of cornmeal (to coat
baking tray)**

**3 ounces handmade buffalo
mozzarella, hand-tom (regular
fresh mozzarella will work too)**

**1 1/2 ounces hand-chopped San
Marzano tomatoes**

2 ounces fresh basil

1 For Pizza Dough: In a small mixer with a dough hook, or by hand with a strong spoon in a bowl, combine the water and salt and mix on low speed or stir for 1 minute. Then add half the flour and mix on low/stir for 2 minutes. Add the sour starter and mix on low/stir for 2 minutes; then add the rest of the flour and mix on low/stir for 13 minutes. If using mixer, scrape sides of bowl every 3 minutes. Place dough in a very large plastic container with lid for 6 hours at room temperature (dough will expand up to 9 times its original size, so make sure you have plenty of room). After 6 hours, portion the dough into 4 equal balls and allow to rest for another 2 hours covered at room temperature.

2 To Complete: Put your stone in the oven and set the temperature to 500°F. Allow stone to heat with oven for 40 minutes. While stone is heating up, using a basic rolling pin, roll one ball of dough out to 1/16 of an inch. Will says, " ... the thinner the better in my opinion." After the dough is rolled out, place it on an upside-down cookie tray that has a touch of cornmeal spread on it. Top with buffalo mozzarella, San Marzano tomatoes, and basil. After you put the topping on evenly (remember, less is more), you will slide the pizza from the upside-down cookie tray onto the stone. Cook until pizza is golden brown, about 17 to 20 minutes. When your pizza is cooking, look for even browning because it might need to be rotated once. Remember that cornmeal makes an interesting change and adds crispness to the bottom of the pizza! Enjoy!

NOTES FROM THE CHEF Will says, "My preference for tomato is San Marzano. These tomatoes are the best! No other tomato is this sweet and perfect. You can taste the terroir in the tomato."

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.



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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.



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WINE AWESOMENESS