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THIS MONTH'S RECIPES BROUGHT TO YOU BY:



Joshua McFadden, chef and owner of renowned trattoria Ava Gene's in Portland, Oregon, is a vegetable whisperer. After years racking up culinary cred at New York City restaurants, he managed the trailblazing Four Season Farm in coastal Maine. In *Six Seasons*, McFadden channels both farmer and chef, highlighting the evolving attributes of vegetables throughout their growing seasons. His ingenuity is on display in 225 revelatory recipes that celebrate flavor at its peak.

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WEST COAST, BEST COAST: AN INVESTIGATION

BY ALEXANDRA PASTRON

IS THE WEST COAST REALLY the best coast? As someone who has moved away from their home of always sunny Southern California - and now survived their fifth snowy winter on the East Coast - I can say with utmost certainty that the hype is justified. Sorry, White Christmas fans, but there's nothing quite like a balmy, holiday brunch out on the patio on a perfect 72 degree day.

Of course, the West Coast is more than just California. The Pacific Northwest can hold its own. Washington state boasts some of the most beautiful national parks in the country, and Oregon is home to Portland, which arguably has more character than all other US cities combined.

So when looking for a theme to embody the best in American food and wine this summer, the West Coast was where we landed. This month's recipes come from Portland-based chef and restaurateur Joshua McFadden's new cookbook, *Six Seasons: A New Way with Vegetables*. The cookbook is a testament to how delicious and easy cooking with the seasons can be - which is a concept that is about as quintessentially "West Coast" as you can get.

While Washington and Oregon do produce some truly incredible wines, we decided to take a deep dive into the many wine regions that exist just in California. It might come as no surprise that the Golden State produces the vast majority of all wine in the US, but did you know that the state is home to over 100 distinct American Viticultural Areas, or AVAs? Each AVA has its own geographic distinctions, meaning the grapes grown in each one are unique.

This month we've rounded up wines from just a few of these regions - Napa, Lodi, Paso Robles, Yountville and Monterrey - and we're super excited for you to try them. Oh, and yes, one of these wines is indeed in a can. A tallboy can to be exact. Which, in our humble opinion is totally rad and we would encourage you to take it with you to that big summer beach day/concert/picnic you have planned. Now is the time to make the most of these long days and balmy nights. Unless, of course, you live in the part of the West Coast that really is the best coast, where the weather is always warm and it's never a bad day for a drink in the sun.

A photograph of a bottle of Watts Up Rosé wine balanced on top of a person's head. The person has short, vibrant pink hair. The bottle is clear with a white label that reads "WATTS UP ROSÉ" in pink and black text. The background is a soft, light pink color.

A COLORFUL DRINK FOR A COLORFUL PERSON

BY MORGAN KATZ

PHOTOGRAPHER BEN WATTS

BEN WATTS is a man of many talents. The internationally acclaimed photographer was born in London and studied in Australia before finally moving to New York in the '90s. Since then, his work has been featured in every magazine from *GQ* to *Condé Nast Traveler*. So when Ben decided he wanted to make his own rosé, it was with a very unique approach.

We already know it doesn't take much to fall in love with pink wine. Ben says his affection developed the same way ours did: by drinking it. The Brit was already on the rosé bandwagon before the trend reached the US and was happy when the adoration made it across the pond.

"Pretty much everyone is cool with drinking rosé. You can bring it into a crowd and the chances are everyone will give it a go," Ben explains. "It's not the same thing if you bring a spirit into the crowd. With rosé you're hitting it across the board."

So when Wine Awesomeness approached him in 2013 with the idea of creating his own rosé, he saw no reason not to go for it.

"I'm a colorful person and it's a colorful drink. It seemed like a genuine thing to do."

Now, Watts Up Rosé (**pg. 17**) is in its third run and is produced in Lodi, California by Watts Winery - which, funnily enough, doesn't actually share any family relation. It was still enough of a connection for Ben to collaborate with them, though.

"I had the opportunity to create a story with someone who shares the same

name as me," Ben says. "It was a great union and they're great people."

The result of this collaboration is a minerally rosé that is delicate with lovely citrus and white floral notes. Due to its daintiness, keep it light when it comes to pairing, with snacks like soft cheeses and cured meats.

Ben's artistry most shines through on the Watts Up label, the back of which is covered in his signature diamond outline.

"The diamond is a thread of continuity in my projects. I use it for everything I'm involved in," Ben says - but he makes it clear that he sees his wine as much more than just a branded endorsement. "Once you involve yourself in a brand there has to be a degree of authenticity."

This is why, when asked if he will be adding more wines to the Watts Up label, Ben says he'd rather not. If you involve yourself with a product and market it, he explains, the product should really mean something to you so people understand why you want to be part of it.

"It's genuine with rosé," Ben says simply.

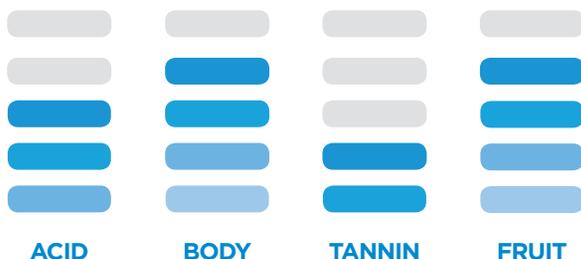
With summer here, that means it's rosé season and as Ben said, everyone loves the pink drink. No matter what you're doing or where you're headed, just remember that rosé pairs perfectly with summer.

2014 ROTATION, RED BLEND

85% Zinfandel, 10% Old Vine Zinfandel, 5% Merlot



- Napa Valley, California
- Sneaking out of the office early on a Friday afternoon.
- Radio - Sylvan Esso
- Celery, Sausage, Provolone, Olives, and Pickled Peppers



- Freshly blown out smoke from a limited edition blueberry candle.
- Fresh and spicy, like balsamic syrup slow dancing with grilled dark cherries.
- This bold and jammy red blend can easily balance out spicy sausage and vinegary pickled peppers.

The grapes for this 2014 Rotation come from an old-California family farm that dates back to the early 1990s. In the '80s farmers started making their own wine using one of Cali's star grapes, Zinfandel. While Zin is the main attraction in this red blend, it comes with some kick ass supporting actors in Merlot and *Old Vine* Zinfandel.

With their powers combined you'll find a big, jammy, and quintessentially Californian red wine. Aromas of bright blue fruit waft from the first pour into your red Solo cup at your neighbor's 4th of July BBQ. But the best part is in the sipping, where this wine gets a little more complicated than you would expect, with black pepper notes that complement a burger better than your most patriotic tank top.



CELERY, SAUSAGE, PROVOLONE, OLIVES, AND PICKLED PEPPERS

MAKES 4 - 6 SERVINGS

- ½ head celery, wide stalks halved lengthwise, cut crosswise into ½-inch chunks
- ½ pound fresh garlic sausage, cooked, cooled, and cut on an angle into ¼-inch-thick slices
- ½ pound provolone cheese, cut into ½-inch dice
- 1 cup roughly chopped pickled peppers, such as pepperoncini
- ½ cup pitted Kalamata olives
- ½ small red onion, thinly sliced
- 1 teaspoon fresh thyme leaves
- Kosher salt and freshly ground black pepper
- ¼ cup red wine vinegar
- Extra-virgin olive oil

Put the celery in a bowl of ice water and soak for about 20 minutes to heighten the crispness. Drain and pat dry, then pile into a bowl.

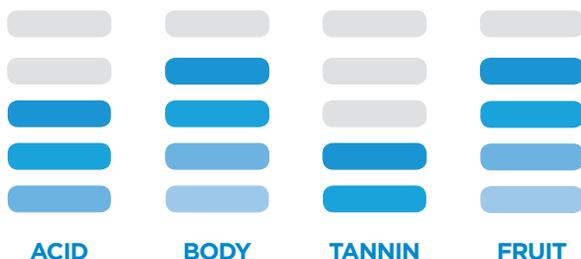
Add the sausage, provolone, pickled peppers, olives, onion, and thyme. Toss to mix, then season with a bit of salt and lots of black pepper. Add the vinegar and toss. Let the salad sit for about 5 minutes and then toss again. Taste and adjust the vinegar, salt, and black pepper. When it's as good as a hoagie, drizzle on a healthy amount of olive oil, toss again, and serve.

GLORY DAYS, ZINFANDEL

100% Old Vine Zinfandel



- Lodi, California
- Cruising up the PCH with the top down and the radio blasting.
- Beet Slaw with Pistachios and Raisins
- Glory Days - Bruce Springsteen



- Two taxi cab air fresheners, one vanilla and one cedar, go on a Tinder date.
- Eating a caramel candy apple while trimming a fragrant bonsai tree.
- There's a lot of wood and smoke in this bottle, but earthy beets and pistachio will tame the fire.

Nothing screams red, white and blue more than a Dutch family making their way to the US in the early 1900s and planting roots - literally and figuratively - in California. This is the same family vineyard behind last summer's super popular Electric Red, for those of you who have been exploring wine with WA for a while now!

Meet the family's magnus opum (AKA masterpiece) made from Zinfandel picked from 50+ year old vines planted by the family's patriarch, John Van Ruiten Sr. The old vines give the wine a character like a cedar cigar box you find at a Brooklyn stoop sale. Inside the cigar box you'll find super fresh plums and maybe a candy apple. Unusual, we know, but those combined sensations are what you'll discover in this Zin!



BEET SLAW WITH PISTACHIOS AND RAISINS

MAKES 4 SERVINGS

- 2 garlic cloves, smashed and peeled
- ½ cup golden raisins
- 2 tablespoons white wine vinegar
- 1 ¼ pounds beets, peeled; use a mix of colors if you can
- 2 tablespoons fresh lemon juice
- ½ cup lightly packed flat-leaf parsley leaves
- ¼ cup lightly packed mint leaves
- ½ teaspoon dried chile flakes
- Kosher salt and freshly ground black pepper
- Extra-virgin olive oil
- Pistachio Butter*

Combine the garlic, raisins, and vinegar in a large bowl and let sit for 1 hour.

Grate the beets on the large holes of a box grater or cut into fine julienne. Yes, your hands will get stained, but the color fades quickly.

Remove the garlic from the raisins and discard. Add the beets, lemon juice, most of the parsley and mint (save the rest for finishing), and chile flakes. Season with 1 ½ teaspoons salt and lots of black pepper and toss. Let it sit for about 5 minutes and then taste—the slaw should be tart, spicy, peppery, and sweet. Adjust the seasoning, if necessary, then add ¼ cup olive oil. Toss and taste again.

To serve, spread a layer of pistachio butter onto each plate and top with the slaw. Finish with the reserved fresh herbs and a drizzle of olive oil.

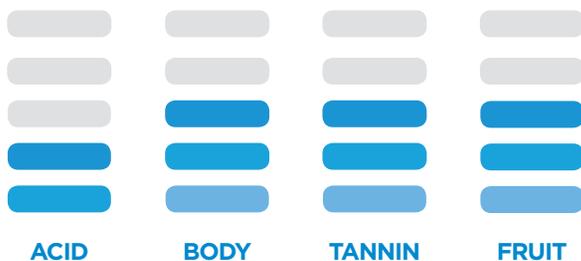
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2014 FICTION, RED BLEND

36% Zinfandel, 18% Mourvedre, 14% Grenache, 12% Syrah, 10% Cabernet Sauvignon, 6% Tempranillo, 4% Viognier



- Central Coast, California
- Taking an after-dinner sunset stroll to make the most of the warm weather.
- Charred Broccoli with Tonnato, Pecorino, Lemon, and Chiles
- California Nights - Best Coast



- Dark blueberries and cherries with a whiff of a broken-in leather sofa from the basement.
- A premium cherry cola on ice, served in a mason jar and sipped through a licorice straw.
- There are some seriously dark flavors in this can, so deeply charred broccoli stays on theme.

Alright let's address the elephant in the room: this wine is in a can. Yes, a tallboy, cracking-open-a-cold-one-with-the-boys, beer-like can. Which, as far as we're concerned, really only means great things. Like the fact that this wine was literally born for a beach day. And that you are guaranteed to finish it in one sitting. And that all of your friends will think you are on the cutting-edge of wine technology. Which you are.

This wine has heady aromas of blueberry pie, luxurious suede couches, ham paninis and unlit menthol cigarettes. Firm tannins anchor flavors of grilled meats, cherry cola, sweet carob and black licorice chews, all cased up together conveniently in a cigar humidior.



CHARRED BROCCOLI WITH TONNATO, PECORINO, LEMON, AND CHILES

MAKES 4 SERVINGS

- 1 ½ pounds broccoli, stems trimmed and peeled, cut into long florets
- 1 lemon, halved, and one of the halves cut into 4 wedges
- Dried chile flakes
- Kosher salt and freshly ground black pepper
- Extra-virgin olive oil
- A nice chunk of aged Pecorino Romano, for grating
- 2 tablespoons dried breadcrumbs*
- Tonnato (optional)*

Heat the broiler.

Spread all the broccoli on a rimmed baking sheet and broil—with no oil—until it is slightly softened and nicely charred on most surfaces, turning once, 5 to 7 minutes. You can also do this on a grill, but you'll need a grill basket.

Pile the broccoli into a bowl and squeeze the half lemon all over it. Season with ½ teaspoon chile flakes and generous amounts of salt and black pepper. Add ¼ cup olive oil and toss. Taste and adjust the seasoning until it's delicious.

Arrange the broccoli on a serving platter, grate a nice shower of pecorino over the top, sprinkle on the breadcrumbs, if using, and serve with the lemon wedges. Set out the tonnato as a dip.

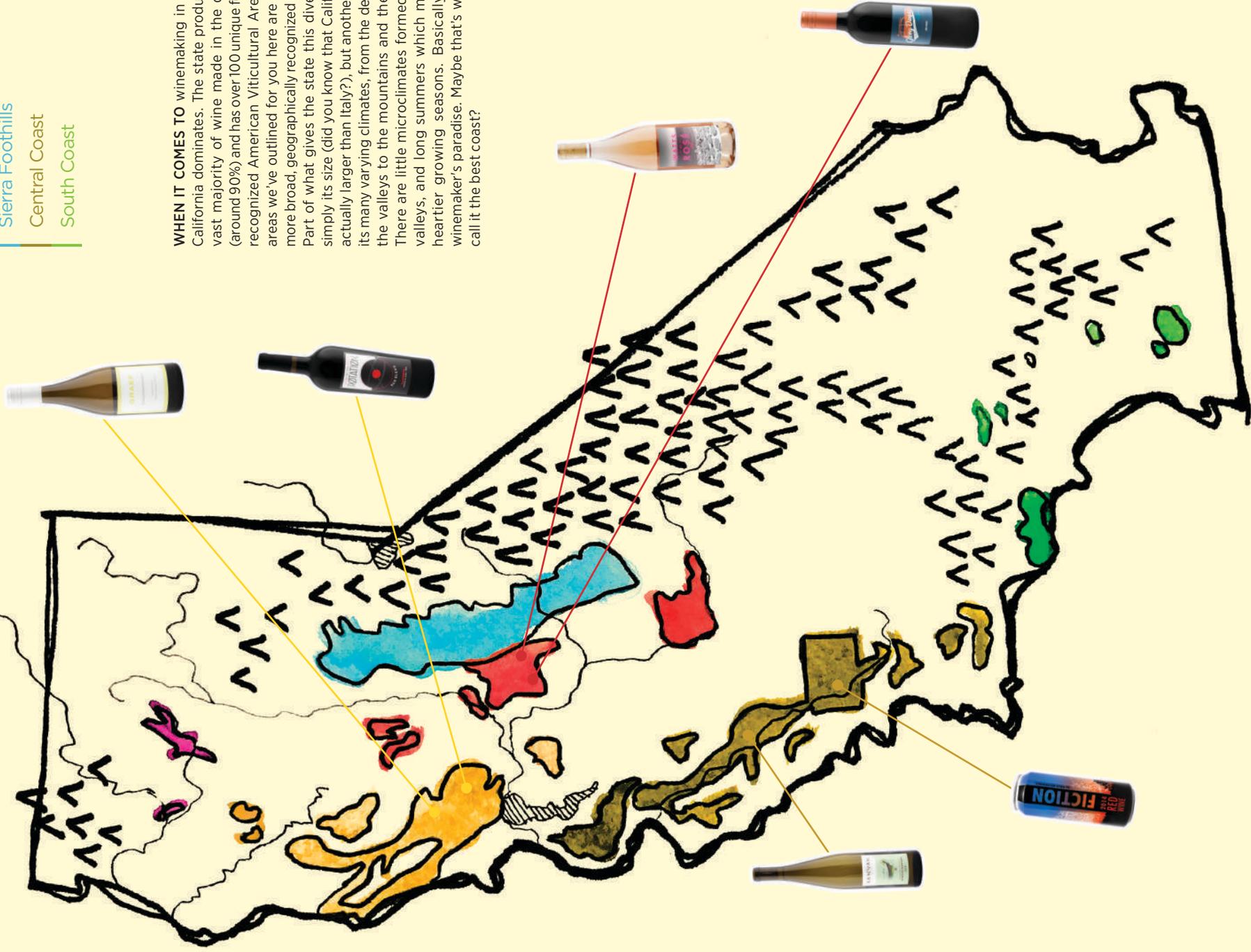
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WINE REGIONS OF THE GOLDEN STATE

ILLUSTRATOR ANGELA LEE

KEY:

- Redwoods
- North Coast
- Inland Valleys
- Sierra Foothills
- Central Coast
- South Coast



WHEN IT COMES TO winemaking in the US, California dominates. The state produces the vast majority of wine made in the country (around 90%) and has over 100 unique federally recognized American Viticultural Areas. The areas we've outlined for you here are just the more broad, geographically recognized regions. Part of what gives the state this diversity is simply its size (did you know that California is actually larger than Italy?), but another part is its many varying climates, from the deserts to the valleys to the mountains and the coast. There are little microclimates formed out of valleys, and long summers which make for heartier growing seasons. Basically, it's a winemaker's paradise. Maybe that's why they call it the best coast?

2013 GRAEF, CHARDONNAY

100% Chardonnay



-  Yountville, California
-  Heading to the beach on an overcast, June-gloom morning.
-  Carrots, Dates, and Olives with Crème Fraîche and Frico
-  May I Have This Dance ft. Chance the Rapper - Francis and the Lights



-  Freeze dried mangos, fresh cream and sweet spice, like green tea with a dollop of butter.
-  Big bodied white wine full of citrus-laced oatmeal and freshly baked puff pastry.
-  Dates and olives can be a bit daunting, but a white with a body as sizable as this isn't afraid to get weird.

This Napa Valley white is different from what you may think of as the typical Chardonnay - and it all comes down to oak. Many a California Chard is aged in oak barrels, giving it that smoky toasted flavor that we usually associate with this wine, but the Graef Chardonnay is *unoaked*, meaning it has a much more crisp and clean taste.

This wine tastes like herbs and lemon curd spread thin on a caramel rice cake. It's like drinking lukewarm green tea and eating gritty, stone ground oatmeal cookies. Brightly hued, luminous and glowing in the glass surrounded by aromas of granulated sunshine and canned pineapple chunks.



CARROTS, DATES, AND OLIVES WITH CRÈME FRAÎCHE AND FRICO

MAKES 4 SERVINGS

- 1 pound carrots, trimmed and peeled
- Extra-virgin olive oil
- ½ teaspoon dried chile flakes
- Kosher salt and freshly ground black pepper
- ½ cup roughly chopped pitted Niçoise or other nice black olives
- ½ cup roughly chopped pitted Castelvetrano or other nice green olives
- 4 Medjool dates, pitted and very roughly chopped
- 3 tablespoons white wine vinegar
- ½ cup lightly packed roughly chopped flat-leaf parsley
- 1 cup crème fraîche
- Frico*

If the carrots are large, split them lengthwise; if slender, leave them whole. Cut them on a sharp angle so you have long, angled, ¼ inch-thick pieces of carrot.

Put the carrots in a medium saucepan or skillet, add a glug of olive oil and ½ cup water, and season with the chile flakes, 1 teaspoon salt, and many twists of black pepper. Cook at a lively simmer, uncovered, until the carrots are just crisp-tender, 5 to 7 minutes—they should still have definite crunch.

Cool the carrots slightly, drain off any liquid, and pile into a bowl. Add the olives and dates. Pour in the vinegar and toss. Taste and adjust with salt, black pepper, chile flakes, or vinegar until the flavor is super vibrant. Add the parsley and toss again. Drizzle with a glug of olive oil and toss again.

Divide the crème fraîche among 4 plates or a platter and spread it around in a nice schmear. Pile the carrot salad on top, leaving some cream visible. If you're serving with the fricos, lay them on top, either whole or broken into shards.

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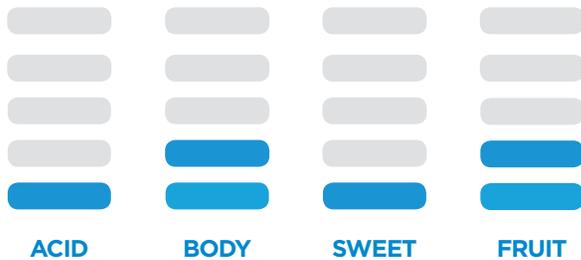
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2016 WATTS UP ROSÉ

80% Syrah, 20% Malbec



- Lodi, California
- Dancing barefoot in a sunflower field in the middle of the summer sunshine.
- Roasted String Beans and Scallions with Pine Nut Vinaigrette
- Chronic - Phoebe Ryan



- Freshly cut cucumbers dusted with the smell of crumpled white flowers on the beach.
- A plush medium body with a delicate palate of sea salt sprinkled on fresh peaches.
- This mineral-driven rosé should be treated with care, making unobtrusive veggies and pine nuts perfect playmates.

As a longtime lover of rosé, starting his own label felt perfectly natural to internationally acclaimed photographer Ben Watts (check out our profile on pg. 6 for more!). This one is a pale, orangey-pink with a particularly delicate palate. The grapes are grown about 60 miles from the San Francisco Bay, meaning that they're warmed by the sun during the day and cooled by a breeze overnight.

It's a summer wine that tastes the way Adele's more-indie sister would sound: airy, dainty and light, with lyrics about roller skating in the spring. It's not a super-fruity wine with more sandy, mineral and light-earthly notes. Like fresh jasmine on a chilly morning.



ROASTED STRING BEANS AND SCALLIONS WITH PINE NUT VINAIGRETTE

MAKES 4 SERVINGS

- 1 ½ pounds string beans (mix colors if you can!), trimmed
- 3 bunches scallions, trimmed (including ½ inch off the green tops), cut into lengths to match the beans
- Extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 1 tablespoon red wine vinegar
- ½ cup Pine Nut Vinaigrette*
- Juice of ½ lemon
- ¼ teaspoon dried chile flakes
- 1 small handful mint leaves
- 1 small handful basil leaves
- ¼ cup pine nuts, lightly toasted*

Heat the oven to 425°F.

Toss the beans and scallions with a healthy glug of olive oil, ½ teaspoon salt, and many twists of black pepper. Spread onto two baking sheets in a single layer, so the ingredients aren't too crowded. Roast until nicely softened and browned—even charred—in places, 20 to 30 minutes. (Rotate the pans during cooking if you need to so everything cooks evenly.)

Pile the beans and scallions into a large bowl and sprinkle with the vinegar. Toss to mix and let rest for about 10 minutes to cool slightly.

Whisk together the pine nut vinaigrette, lemon juice, and chile flakes in a small bowl. Pour over the beans and scallions and toss to coat evenly. Taste the beans and dress with more lemon juice, salt, black pepper, or chile flakes to make the dressing zingy. Add the mint, basil, and pine nuts and toss gently again.

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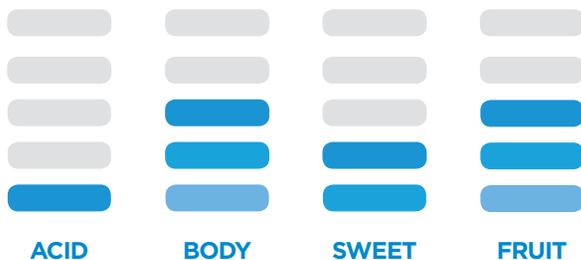
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2016 BANYAN, GEWÜRTZTRAMINER

100% Gewürtztraminer



- Monterrey County, California
- Watching the summer fireflies from your grandmother's porch.
- Lemon Cucumbers with Onion, Papalo, and Lots of Herbs
- Bidi Bidi Bom Bom - Selena



- Poppy seed muffins with a lemon glaze, passionfruit yogurt and candied green apple slices.
- Juicy peaches and nectarines with a squeeze of lemon and sprinkling of sage and fennel.
- All the white floral notes on this juice can be overwhelming - cool things down with cucumbers and herbs.

After growing up watching his father work in the wine industry, winemaker Kenny Likitprakong decided to make a wine designed to pair with the cuisine from his Thai heritage: enter, Banyan. Kenny considers himself a "hobo winemaker" since he doesn't actually own any vineyards himself, but leases them from other winemakers. Still, he is committed to organic and sustainable farming methods and the result is this kick-ass white.

We like to think of Gewürtztraminer as the Glenda the Good Witch of grapes. You'll find flavors of white rose petal and citrus potpourri, your grandmother's powdery perfume tasseled in salty ocean air and candied pineapple wedges. It's full bodied, like cream, and has a low alcohol content, meaning you can sip on it all summer long.



LEMON CUCUMBERS WITH ONION, PAPALO, AND LOTS OF HERBS

MAKES 4 SERVINGS

- 1 pound lemon cucumbers or other cucumber varieties (preferably a mix of colors and shapes)
- 1 medium red onion
- Kosher salt and freshly cracked black pepper
- 3 tablespoons white wine vinegar
- ¼ cup plain whole-milk yogurt (not Greek)
- 1 small handful papalo leaves or other fresh herbs
- 1 small handful basil leaves
- 1 small bunch chives, cut into 3-inch lengths
- 1 small cluster dill sprigs
- Extra-virgin olive oil

Peel the cucumbers if their skins are tough or waxed. Trim the stem end of the cucumbers, halve them lengthwise, and scoop out the seeds. Set the flat side of a half cucumber on a cutting board and cut into ¼-inch-thick slices. Put the cucumber slices in a large colander.

Cut off the ends of the onion, halve it length-wise, and cut into thin half-moon slices as well. Add to the colander.

Salt the vegetables generously (about 2 teaspoons), tossing to distribute the salt. Let everything sit for about 40 minutes. This will soften the aggressive flavor of the onion and draw out excess moisture from the cucumber and cure it slightly.

Lift the cucumbers and onion out of the colander and pile onto a couple of paper towels. Blot to remove the excess moisture and salt, then pile into a large bowl.

Add the vinegar and toss well. Add the yogurt and toss again. Add the papalo (if using), basil, chives, and dill and toss again. Season with cracked pepper. Taste and add more salt, vinegar, or pepper to make the flavor pop. Finish with a nice shot of olive oil and toss again.

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DIY: COMPOST

BY WA CREW



THERE ARE MANY STEREOTYPES for sun-loving, avocado-obsessed West Coasters, but if there's one we can really get down with it's how environmentally friendly they are. We all have to do our part, right? Food waste is a large component of US landfills and composting is a great way to help fix that. Imagine taking the scraps from all those healthy fruits and veggies you've been eating and turning them into yummy fertilizer for your plants!

Composting is usually considered a large-scale project but this method keeps things small and the perfect size for apartments and urban spaces. If you have a bigger space to utilize, simply increase the size of the container you're using. This process uses worms and the little guys break down your food bits and turn them into a nutrient-rich fertilizer. If a garden is always something you've considered having, now's the perfect time to start!

WHAT YOU'LL NEED

- 3 5-gallon opaque nesting buckets
- 1 bucket lid
- A drill fit with a ¼" bit
- Newspaper (about 50 pages without color ink)
- 2 cups potting soil
- 2 lbs red wiggler worms
- 1 cup kitchen scraps per week (this will increase)

HOW YOU'LL DO IT

LABEL your buckets #1, #2 and #3.

DRILL several small holes in the bottom of buckets #2 and #3, and then set aside #3 for later.

SHRED the newspaper into strips and gently place it in bucket #2. Fill until about 5" high.

WET the newspaper until damp but not soaking.

FLUFF up the wet newspaper so the worms will get enough air.

SPRINKLE a light layer of soil on top of the newspaper.

PLACE the worms gently into the bucket.

SCATTER kitchen scraps (think: vegetables, fruits, eggshells and the like) throughout and gently replace when done.

COVER worms with another light layer of damp newspaper strips.

STACK bucket #2 into bucket #1 and put the lid on bucket #2. The #1 bucket catches any liquid that may drain from the worm bucket.

STORE containers in a dark place such as closet, garage or under the sink.

FEED the worms about 2-3 cups of kitchen scraps every few weeks for the first few weeks to get the worms acclimated. Then, measuring the amount of kitchen scraps, feed them half their weight everyday. (So, if you started with 2 lbs of worms, feed them 1 lb of kitchen scraps.) The worm population will grow so monitor their food closely. If your compost bin starts to smell, you are feeding them too much.

DON'T FEED the worms what they can't eat: meat, dairy, bread, large quantities of citrus. It also helps to feed them small size scraps so they can eat faster.

ADD bucket #3 on top of bucket #2 when bucket #2 starts to get full of the brown castings. Prepare bucket #3 with the newspaper bedding the same way you prepared bucket #2. Stack bucket #3 on top of bucket #2 and begin adding your kitchen scraps to bucket #3 instead of bucket #2. The worms will gradually migrate up to bucket #3 allowing you to remove bucket #2 to collect the fertilizer.

USE the compost to enrich soils for gardens or potted plants or to make great mulch.

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