

thebacklabel[®]

A monthly wine journey curated for adventurous souls

EXTRAORDINARY ORDINARY





Gigi

Mars Hotel



THE ART OF HIGH + LOW

BY LOGAN LEE

WE LIVE IN A WORLD WHERE all kinds of products are jammed in our faces through television commercials, subway ads, billboards, etc. All telling us what we need in our lives and which products will make us richer, more efficient, and sexier. We're the most marketed to group of humans the world has ever seen!

But we need to take a breath and enjoy what Gia Coppola calls "extraordinary ordinary" and what the WA crew calls the "art of pairing the high and the low." This month, with the help of Gia, and the Francis Ford Coppola Winery team, we celebrate the imperfect elegance found in simplicity. That simplicity can be found in homemade pasta and sauce. That simple enjoyment can be found when pairing the right wine with Cheetos or Shake Shack. Everyday pleasure is wine in solo cups with bagel bites, great music, and your best friends. No need to sweat the fancy stuff.

Gia is the newest Coppola on the wine scene. Wine is in her blood, but it is self evident that her take on the family passion firmly fits with a new generation of wine drinkers. While the juice is equally as good as the best stuff coming from this influential winery, the bottles are liters, adorned with labels inspired by a "mild" Instagram obsession and topped with a crown cap. Each wine is marked with their own hashtag: #selfish, #thirsty, and #overit. All is a not so subtle, refreshing break with tradition.

And in a quasi ironic way, pairing the newness of these wines with some beautifully simple traditions is a salute to the incredibly freeing contrasts of "extraordinary ordinary" and pairing the high and the low.

These wines are meant for your enjoyment and discovery now. With friends. Maybe alongside a Sunday night TV show. And with your favorite snacks. In this magazine, you'll find how Gia and the WA crew enjoyed these wines, a summer snack guide, and a collage of Insta inspiration.

The wine is in your hands and we encourage you to find your own extraordinary ordinary moments. —L

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THIS MONTH'S EDITION BROUGHT TO YOU BY:

FRANCIS FORD
COPPOLA
WINERY

Representing five generations of the family Coppola in the film industry, Gia Coppola is not only an accomplished filmmaker, she's also a talented photographer. Born and raised in Los Angeles, Gia graduated from Bard College in 2009 with a Bachelor of Fine Arts in Photography. Her artistic tendency was to use the camera with personal style, casually documenting life within her field of vision. Following in the footsteps of her grandfather, her grandmother, her aunt Sofia Coppola and her uncle Roman Coppola, Gia made her 2014 directorial film debut with "Palo Alto," based on James Franco's collection of short stories.

Like her grandfather Francis, Gia has also been involved in the wine business longer than she's been involved in filmmaking. For more than a decade, she's been an active member of the board of directors of the family's Francis Ford Coppola Presents wine, food, and resort business.

Now, Gia's releasing a new line of wines inspired by millennials, Instagram, and just having a good time. She sought to create a wine that was fun to drink, tasted good, and left behind the old school, know-it-all attitude that typically surrounds wine. With #Thirsty red blend, #OverIt rosé, and #Selfish white blend she does just that.

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Summer Snack Pairing Guide

Snacks = a meal, right?

While we love a fun, tasty, and big meal paired with vino, sometimes you need some snacks and some wine and on the fly! If you're planning a big pool party or just having a lazy Sunday, then we've got you covered with this Summer Snack Pairing Guide.

Gia Coppola white blend #selfish + Rips sour belts

We're firm believers that sour straws can go with just about *anything*, but this heavenly match certainly proves it. The sour fruitiness of the belts adds just the right amount of zing to the medium-bodied, flowery fruit-packed blend in the bottle. And the selfish-meets-sour pairing adds just the right amount of perfection to our summer afternoon.

Gia Coppola rosé #overit + salt and vinegar chips

Paula Abdul said that opposites attract, and this vino-and-vinegar combo drives that point home. The pairing works because the rosé offers up a fresh and fruity finish that balances out the deliciously sour bite of the salt and vinegar chips. Here, we learn that salt and vinegar are the yin to rosé's yang; the Lucy to its Ethel; the Mario to its Luigi; the...okay, you get it.

Gia Coppola red blend #thirsty + dark chocolate pretzels from Edelweiss

Chocolate and red wine have become a classic match, and it's no wonder, given their flawless flavor compatibility. Now, while we love the idea of a glass of red with a decadent, double fudge chocolate cake on the side (um, yum), who *really* has time for that? Skip the cake, snag some chocolate-covered pretzels, pop the bottles, and call it a day. Have your cake, even without eating it, too.

THE EARTH IS
THERE, THE
FRUIT IS
ALIVE, THIS
WINE FEELS
ENERGIZED.



2016 GIA COPPOLA RED BLEND #THIRSTY CALIFORNIA

50% Cabernet Franc, 25% Syrah, 23% Petite Sirah, 2% Cabernet Sauvignon



Green peppers and jalapeño seeds, lots of bell pepper and dark red cherries.



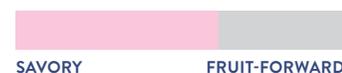
Medium body, medium acidity, it's easy-drinking with low tannins that make it chuggable.



This should be served slightly chilled. Chill it for about 10 minutes before serving.

MOOD: Special moments like a chill, intimate dinner party with friends require wine that's as carefree as you and your friends. This effortless wine with a jam like "The Girl is Mine" by two music legends, Michael Jackson and Paul McCartney, will make an evening for the books.

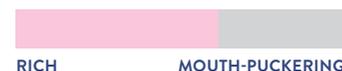
FRUIT



TANNIN



ACIDITY



BODY

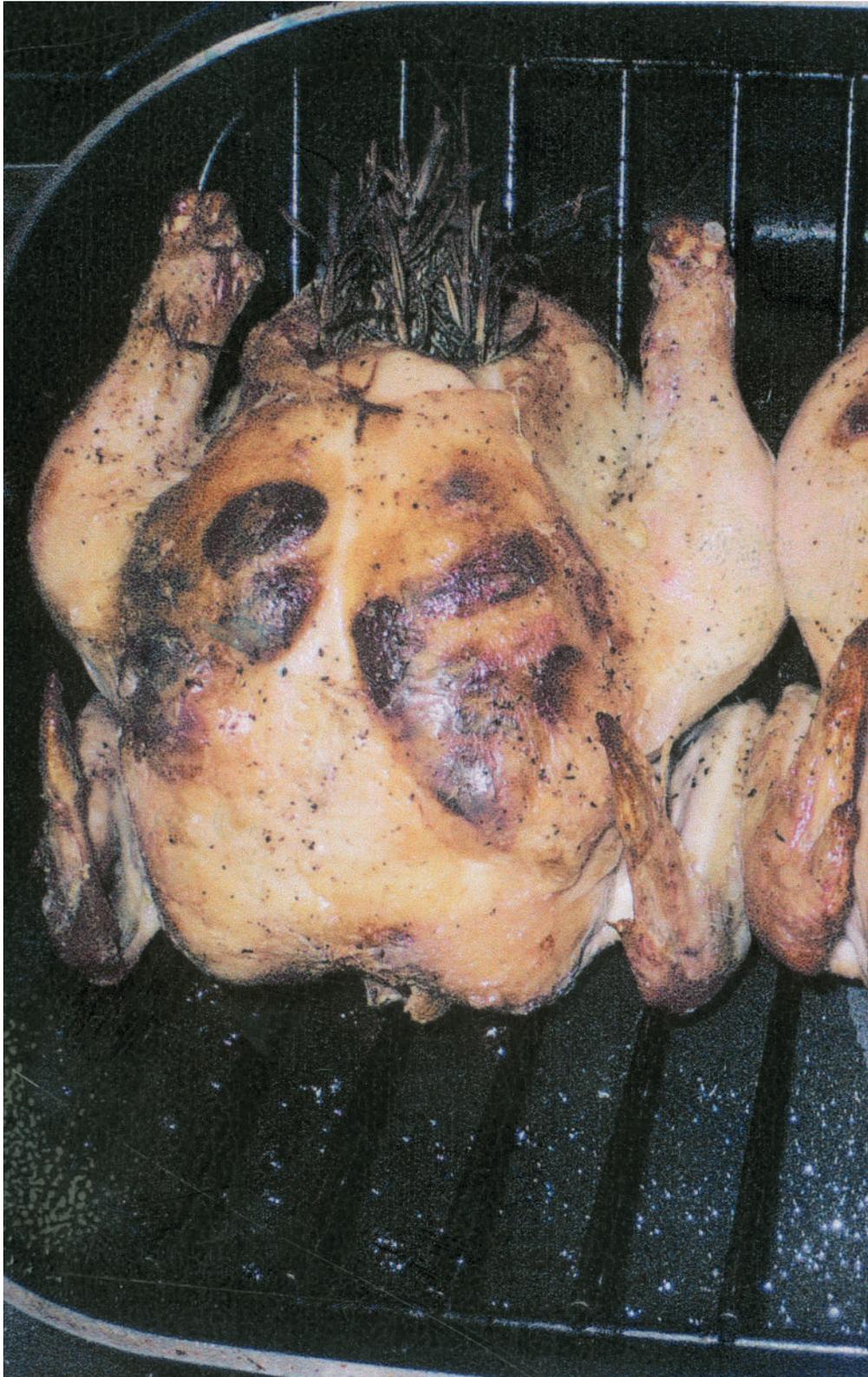


Among the latest additions to the Francis Ford Coppola Winery's vino offerings is #thirsty. This is one in a line of wines created by Francis's granddaughter, Gia Coppola. Gia sought to create wines that are fun to drink, taste good, and leave behind the old school, know-it-all attitude that typically surrounds wine. With an Instagram-inspired label and hashtag names, Gia's wines are clearly a millennial dream. The #thirsty red blend was crafted from Cabernet Franc, Syrah, Petite Sirah, and Cabernet Sauvignon grapes coming from various areas in California's North Coast and Knight's Valley, making an easy-drinking summer red.

This red blend tastes like eating juicy red plums while dancing through a wet Oregon forest. The nose presents with a touch of baking spice, lots of dark plummy jam, and wet gravel giving it a beautiful minerality. The earth is there, the fruit is alive, this wine feels energized. Its quaffability makes it great red for summertime madness.



With its medium body and low tannins, this easy-drinking wine plays well with an equally easy-going dish like a simple roast chicken.



ROAST CHICKEN WITH PAN GRAVY

SERVES 6

1 6-pound whole chicken

Olive oil

Salt

Pepper

5 cloves of garlic, smashed

Handful rosemary sprigs

For the pan gravy:

¼ cup red wine

1 teaspoon Worcestershire sauce

FOR THE CHICKEN:

Preheat oven to 425°F.

Wash chicken and pat dry.

Rub chicken down with olive oil so it's lightly coated.

Season whole chicken (including cavity) with salt and pepper. Gently loosen skin and slide smashed garlic cloves and rosemary sprigs in.

Roast chicken for an hour and a half or until the juices run clear when you cut between the leg and thigh.

FOR THE GRAVY:

Remove the chicken from the roasting pan and set aside. Set pan to medium-low heat on the stove.

Add the wine and Worcestershire to the pan and stir scraping off the brown bits incorporating them into the sauce. Let the sauce continue to simmer while the wine cooks down until the alcohol has been cooked off and sauce is reduced.

Remove from heat and serve with chicken.

A BEAUTIFUL WINE FOR SITTING AT HOME WHILE EATING CURED MEATS AND HANGING OUT WITH FRIENDS, TALKING WITH YOUR HANDS, AND FALLING ASLEEP UNDER SOFT BLANKETS.



LATÚE TEMPRANILLO

LA MANCHA, SPAIN

100% Tempranillo

-  Werther's caramels, vanilla, cinnamon, red apple skins, with hints of smoky leather.
-  A plush, bold body with silky tannins that stick to your tongue and notable oak notes.
-  This Tempranillo should be served slightly chilled. Chill it for about 10 minutes before serving.

MOOD: Sometimes, maybe it's because you're listening to James Arthur's "Naked," you get the urge to dance barefoot in freshly sprouted green grass — and it's in those moments this wine thrives.



This Tempranillo is a product of Bodegas Latúe, a family-owned wine cooperative known for its innovation in the wine sector regarding organic, vegan, and sustainably produced wines. Since the co-op's inception in the early 1950s, the group has become an integral part of the community's economic, social, and environmental wellbeing. Latúe has always valued the environment and has earned countless awards for the wines they've sustainably produced.

This bottle is definitely for food lovers. It's decadent and complex. The oak gives life to tons of big fruit and laces it in layer upon layer of spice. Smells like wearing an old smoking leather jacket and licking a double scoop of dripping caramel ice cream stacked on a waffle cone. The oak, spice, and body all lend to a bolder and richer treat. A beautiful wine for sitting at home while eating cured meats and hanging out with friends, talking with your hands, and falling asleep under soft blankets.

-  The oak, spice, and body all lend to a bolder, richer treat that's perfectly complemented by the bright flavors of a chimichurri.



PAN-SEARED STEAK WITH CHIMICHURRI

SERVES 4

1½ pounds steak, rib eye or skirt

salt

black pepper

4 tablespoons chopped flat Italian
parsley

1 teaspoon chopped rosemary

2 cloves garlic, finely chopped

red pepper flakes

2 tablespoons red wine vinegar

½ cup olive oil

FOR THE STEAK:

Rinse steak and pat dry with a paper towel.

Rub oil on the steak. Season both sides of steak with salt and black pepper. Place a 12-inch cast-iron skillet over medium-high heat for 2 to 3 minutes, or until hot.

Cook steak in the hot skillet 3 to 4 minutes on each side or until a meat thermometer inserted into thickest portion registers 130°F (medium-rare).

Remove from heat and let stand for 5 minutes.

Cut steak diagonally across grain into ¼-inch-thick slices, and place on a serving platter. Pour chimichurri over sliced steak, and serve immediately with arugula, lemon, and chimichurri sauce.

FOR CHIMICHURRI:

Make chimichurri by stirring together garlic, a couple pinches of salt, a dash of red pepper flakes, and rosemary in a small bowl.

Stir in red wine vinegar; let stand 5 minutes. Stir in parsley.

Add remaining olive oil in a slow, steady stream, whisking constantly until smooth.

THIS WINE IS AN EXCELLENT PAIR WITH THE EARLY WARMTH OF THE YEAR — THE SUBTLE SUN RAYS ON PALE, WINTERED SKIN.



2015 ELICIO RED BLEND

RHÔNE VALLEY, FRANCE

50% Grenache, 50% Merlot



Fresh pepper, juicy orange peach, dried black tea leaves, savory baking spice.

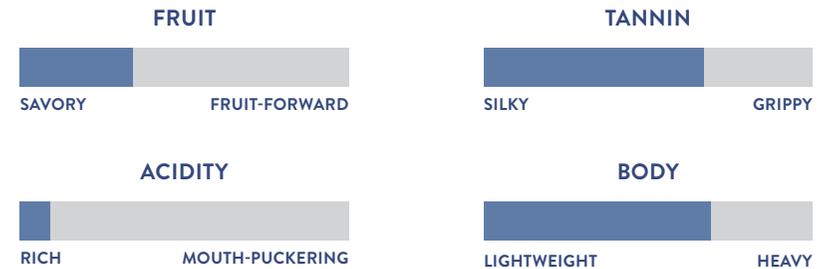


This wine is loaded with juicy fruit but has a low acidity and a bold mouthfeel.



The Elicio Red should be served slightly chilled. Pop it in the fridge for 10 minutes before serving.

MOOD: When pregameing for an exciting event like Shakespeare in the Park, our eyes, and hearts, pull us to this wine. Turn up a classic sing along tune like "Sugar, We're Goin Down" and you'll be ready for a night to remember.



Elicio Red Blend hails from the southern Rhône Valley. This region has a history of delivering excellence in a bottle. Elicio builds on this reputation by bringing you a smooth Grenache and Merlot red blend. A blend of Grenache and Merlot is rarely seen in the wine world, which makes this bottle unique. But don't be scared, this uncommon combination has been blended into a wine that pairs deliciously with the warm summer weather.

This wine is an excellent pair with the early warmth of the year — the subtle sun rays on pale, wintered skin. This bottle is bold, packing a punch of earthiness and juicy, dripping fruit. With a bold mouthfeel, it really coats the entire palate sliding down the sides and leaving a dusty dry feeling. The acid is low and it leaves the tannins to slowly melt away on your palate.



A big-boned wine like this red needs some hearty food and bold flavors to stand up to it. We're thinking a classic cottage pie will do the trick.



COTTAGE PIE

FOR THE FILLING:

- 1 tablespoon oil
- 2 cloves garlic, minced
- 1 large white onion, diced
- 2 medium carrots, diced
- 1 ¼ pounds lean ground beef
- 14 ounce can tomatoes
- 10 ounces beef stock
- 1 bay leaf
- 1 sprig fresh thyme leaves
- 2 tablespoons tomato paste
- Salt
- Freshly ground black pepper

FOR THE FILLING:

Preheat oven to 375°F.

Heat the oil in a large pan. Add the onion and carrot and cook over medium heat for 5 minutes until soft.

Add the minced beef and cook for 3 minutes to brown.

Add the garlic, tomatoes, tomato paste, beef stock, bay leaf, and thyme.

Cover and simmer for 30 minutes. Season with salt and pepper.

FOR THE TOPPING:

Boil the potatoes and parsnips in water until soft. Drain and mash with the butter and milk. Stir in the horseradish and season with salt and pepper.

Spoon the meat into an ovenproof dish. Top with the mash and bake for 30 minutes until golden brown.

For the topping:

- 1 ½ pound potatoes, peeled and chopped
- 8 ounces parsnips, peeled and chopped
- 2 teaspoons creamed horseradish
- 2 ½ ounces butter
- 2 ounces milk



WA: What are some of your biggest artistic influences?

GC: Stephen Shore, Corrine Day, Anjelica Huston, Joan Didion, Kanye, Fast and Furious, @decocorehardcore, @somerheremagazine, James Gray movies, Wild Wild Country, Joseph Conrad

WA: What inspires you and/or how do you find inspiration for different projects?

GC: Photography, reading, watching movies, having a Coke with friends.

WA: In another life what would you do as a career if you could pick one thing?

GC: Be a chef. The energy of the kitchen feels similar to making a movie.

WA: Do you cook a lot? Do you host dinner parties with friends? What's your favorite thing to cook?

GC: Not as much as I'd like, but I find working with my hands to be very soothing. That's how I got into bartending. It's a creative way to use your hands. It's kind of like chemistry in a way.

WA: How would you describe your personal style?

GC: Casual with a touch of odd stoner.

WA: How do you kick off summer?

GC: Go to the beach, have a BBQ, or go to a Dodgers game. Swim in a pool.

WA: What's an ideal summer day look like?

GC: Sitting at the lake in Napa watching the leaves blow and reading a book.

WA: Best summer memory?

GC: Picking blackberries in Napa with my grandma and then jumping on the trampoline.

WA: What's your go-to summer snack?

GC: A cheeseburger or a taco.

WA: What's your favorite book?

GC: I love "Victory: An Island Tale" by Joseph Conrad. Joan Didion said she'd read it every time she was going to write a book.

WA: What's your favorite summer drink?

GC: Coke-cola or wine spritzer.

WA: What drove you to want to make wine? These in particular?

GC: My friends and I are just trying to learn about wine. But before, when it came to drinking, it was about the price tag and what would get us drunk. I wanted to make a wine that wasn't intimidating and tasted good — something that could be a good segue to wanting to learn more about wine. I really wanted to make a product I knew my friends would enjoy.

WA: What was your first wine experience?

GC: I was always allowed wine. As a kid, I would get a little and mix it with ginger ale.

WA: What's the biggest hurdle you had to overcome to get the wines made?

GC: It's really hard understanding all the parts that go into it and learning how the process is more about growth and trial and error.

WA: What's your first memory of Coppola Winery?

GC: I remember being 12 and really wanting a job. So I worked at the winery as the olive oil tasting girl.

WA: What are some of your favorite go-to party foods/appetizers?

GC: French fries because it's really hard to mess up french fries. And they're salty, crunchy, and delicious.

WA: Go-to's when hosting a party (dishes, themes, activities)?

GC: I like setting the table. I like picking which napkins and plates go together but usually the night ends in something rowdy like a food fight or dance party.

WA: What's one food you cannot live without?

GC: In-N-Out or Shake Shack cheeseburger.

WA: Who are you listening to right now?

GC: I like really annoying top 40 music on the radio. I'm sort of fascinated how dumb the lyrics can be. I hate it so much it turns to love.



THIS WINE IS
MADE FROM A
TON OF GRAPES,
ALMOST ALL WITH
ITALIAN ORIGINS,
WHICH MAKES
FOR A
SURPRISING WINE
THAT'S EASY-
GOING JUST LIKE
SPENDING THE
DAY DRINKING
WITH BEST
FRIENDS.



2016 GIA COPPOLA WHITE BLEND #SELFISH CALIFORNIA

67% Pinot Grigio, 20% Viognier, 5% Pinot Blanc, 4% Vernaccia, 4% Vermentino



Budding tiny white flowers, wet leaves, and a simple nutty quality of raw almonds.



A little fat, big and bold, round and rich, this wine is perfect with food.



#Selfish should be served chilled. Take it out of the fridge 10 minutes before serving.

MOOD: When spending a lazy summer day lounging by the pool and listening to "Lolita Ya Ya" by Nelson Riddle, this is the wine you want by your side.

FRUIT



SWEET



ACIDITY



BODY



Another offering from Gia Coppola through Francis Ford Coppola Winery is #selfish. This white blend is made from a slew of grapes including Pinot Grigio, Vermentino, Vernaccia, Viognier, and Pinot Blanc planted throughout California. Gia wants to make wine less intimidating, and we think the approachable bottle design, which features her own photos, makes you feel welcome and like you are getting a taste of something that's truly unique.

This wine is made from a ton of grapes, almost all with Italian origins, which makes for a surprising wine that's easy-going just like spending the day drinking with best friends. The nose is floral with white peaches, freshly watered grass and a touch of nuttiness like raw almonds.



This white has a super clean finish making it ideal alongside rich foods like a homemade cheesy pasta.



BUCATINI WITH PANCETTA, PECORINO, AND PEPPER

SERVES 4

1 pound bucatini or thick spaghetti

2 tablespoons extra-virgin olive oil

5 ounces pancetta, sliced ½ inch thick and cut into 1-inch-long pieces (1 cup)

1¼ cup fresh-grated Pecorino Romano, plus more for garnish

1 teaspoon fresh-ground pepper

Salt

Cook pasta until al dente in a large pot of boiling water with salt. Drain, reserving one cup of the pasta water.

Heat the oil in a large, deep skillet. Add the pancetta pieces and cook over medium-high heat, stirring until the meat is lightly browned and most of the fat is rendered, 4 to 5 minutes.

Add the bucatini to the skillet and toss over moderate heat to coat with the fat and pancetta. Add ¾ cup of the reserved cooking water, the 1¼ cup of Pecorino, the pepper, and season with salt.

Toss the pasta until the sauce becomes very thick and creamy, 2 to 3 minutes; add more of the cooking water if necessary. Garnish with more Pecorino and serve immediately.

WITH LIGHT RED
FRUITY QUALITIES,
IT'S BRIGHT AND
REFRESHING —
JUST LIKE A ROSE
SHOULD BE — AND
PERFECT FOR
DRINKING ON HOT
SUMMER DAYS.

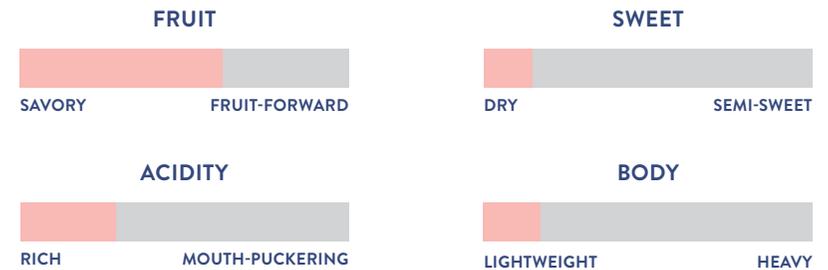


2017 GIA COPPOLA ROSÉ #OVERIT

PASO ROBLES, CALIFORNIA
55% Grenache, 45% Mourvèdre

-  White flowers and ripe strawberries, sandy seashores with a slight touch of zippy citrus.
-  Refreshing and zippy with a mild palate and low acidity made for mindless drinking.
-  #Overit should be served chilled. Pull it out of the fridge 10 minutes before drinking.

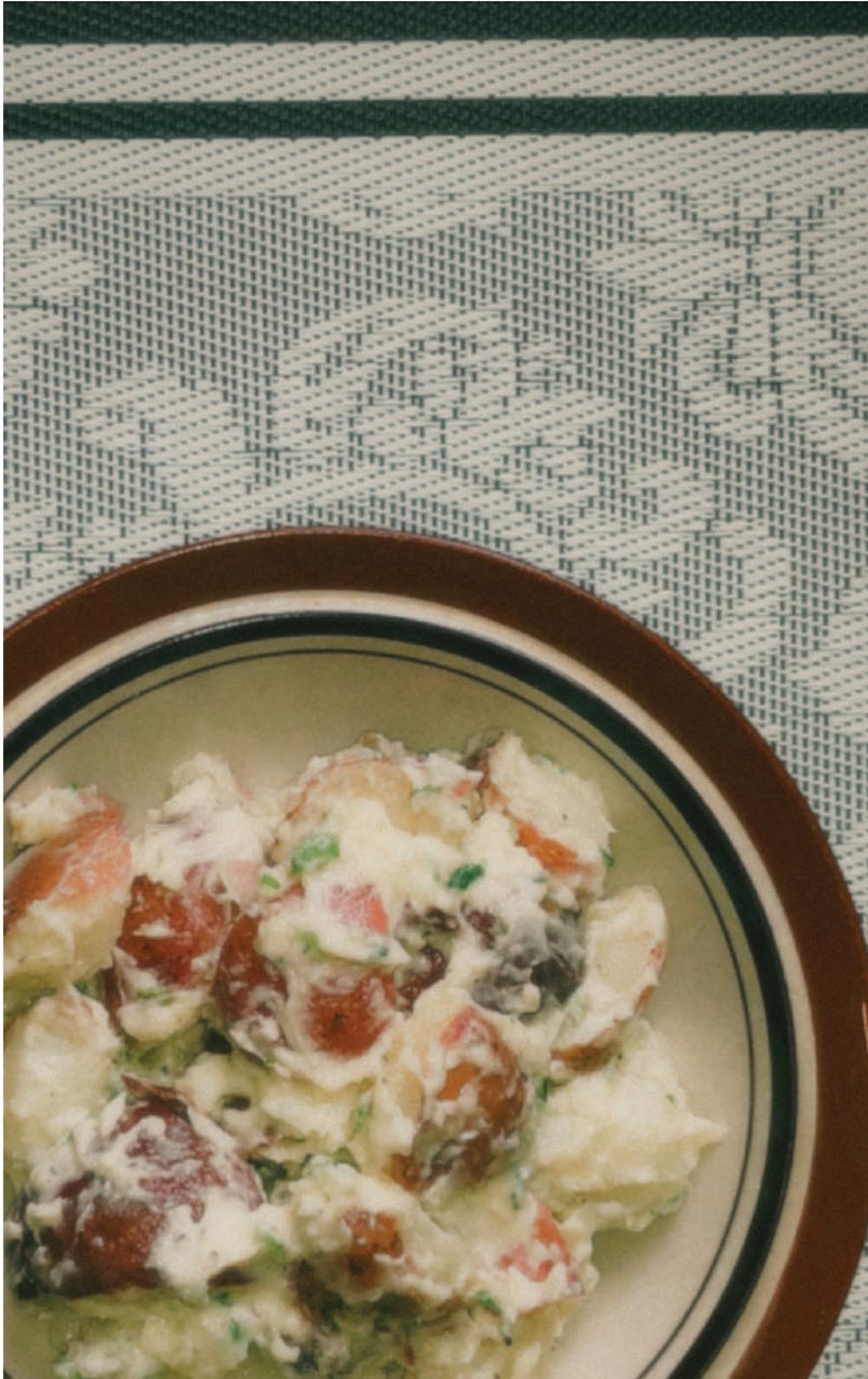
MOOD: The best way to enjoy this liter of rosé is playing rosé pong instead of beer pong at a party. And what could possibly set the mood better than a throwback like "Sandstorm" by Darude?



The rosé addition to the Gia Coppola line of wines is the light and aromatic #overit. This rosé is quite literally the definition of easy and effortless drinking. Made from two grapes commonly found in Provençal rosés, this wine was created with that south of France mentality, and the result is a rosé with a refreshing acidity and laidback vibe we never want to put down. It's pretty clear the rosé trend is here to stay, and we're excited to add this one to our collection of delicious pink wines to drink all summer long.

Rosé is a symbol of summertime. It means the warmer weather is here and the worries are low. This specific rosé is a perfect example as to why this type of wine is so popular: it's easy. No need for extra thought. With light red fruity qualities, it's bright and refreshing — just like a rosé should be — and perfect for drinking on hot summer days.

 This rosé channels carefree vibes and should be paired with something equally laidback. A classic potato salad is just what we had in mind.



POTATO SALAD

SERVES 4

1½ pounds small new potatoes

Salt

1 tablespoon olive oil

1 lemon, finely zested

Freshly ground black pepper

3 tablespoons mayonnaise

**3 tablespoons crème fraîche or
Greek yogurt**

**1 tablespoon parsley, finely
chopped**

**1 tablespoon chives, finely
chopped**

Scrub potatoes under cold running water. Cut out any bruised dark bits. If there are any potatoes much bigger than the rest, cut them in half. This will ensure that the potatoes cook evenly.

Fill a medium-size pot three-quarters full with water and bring to a boil. Salt the water and carefully add potatoes. Bring back to a boil and cook for about 20 minutes, or until potatoes are cooked. Test them by sticking a knife into the largest potato. It should feel tender.

Drain the potatoes and leave in the pot.

Add olive oil and lemon zest to the pot and season with salt and pepper. Stir potatoes gently so they are well covered with oil. Leave to cool about 10 minutes.

Put mayonnaise and crème fraîche, or Greek yogurt, into a serving bowl. Add herbs and mix well together. Add cooled potatoes and stir gently. Serve warm or at room temperature.

THIS IS THE KIND OF WINE THAT CAN ACCOMPANY YOU WHILE THINKING, READING, WRITING, OR LATE-NIGHT WORKING. IT GOES DOWN SMOOTHLY, DOESN'T NEED FOOD, AND IS RELATIVELY LOW IN ALCOHOL.



2017 ELICIO VERMENTINO

RHÔNE VALLEY, FRANCE

100% Vermentino



The fruit is zippy and citrusy with lime curd and the filling of lemon meringue pies.



Medium-bodied with a touch of residual sugar leading to yellow peaches and golden pears.



The white should be served chilled. Take it out of the fridge 10 minutes before serving.

MOOD: On the rare occasion we get to read our book on a sun-warmed rooftop, this white and Sam Smith serenading us with "HIM" couldn't make us happier.



Vermentino is a grape primarily found in Italy, which makes this particular bottle of Vermentino from France something worthwhile. Elicio Vermentino comes from the Mediterranean IGP wine region, which consists of land on the southeast coast of France and encompasses parts of the famed Provence and Rhone Valley winemaking regions. An IGP is one of three ways a winemaking region can be named in France that indicates quality and can be found on the label of any wine coming from France.

This is the kind of wine that can accompany you while thinking, reading, writing, or late-night working. It goes down smoothly, doesn't need food, and is relatively low in alcohol. On the nose, it's more herbaceous than anything with a touch of crisp, salty air and little budding white flowers with a touch of yellow sun-blistered grass.



This wine can stand alone, but we really love it with a rich piece of center-cut salmon topped with crème fraîche.



BAKED SALMON WITH CRÈME FRAÎCHE

SERVES 4 TO 6

2-pound piece of center-cut
salmon

¼ cup crème fraîche

Salt and pepper

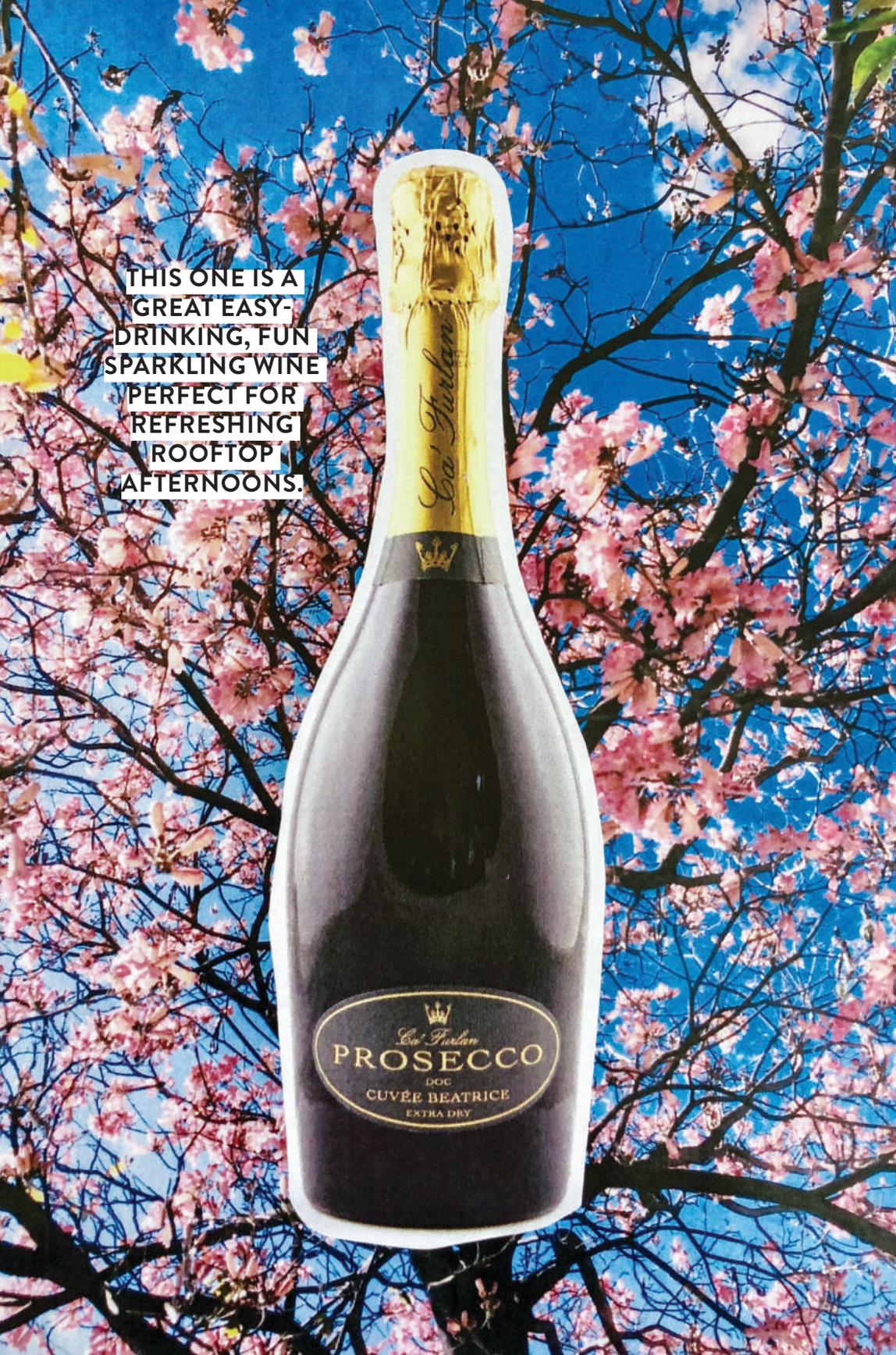
1 lemon, thinly sliced

Preheat oven to 425°F.

Put salmon on a baking sheet lined with foil and cover salmon with crème fraîche.

Season salmon with salt and pepper and add lemon slices.

Cook on high heat for 14 minutes until center of salmon is opaque (the salmon will continue to cook after removed from the oven).



THIS ONE IS A GREAT EASY-DRINKING, FUN SPARKLING WINE PERFECT FOR REFRESHING ROOFTOP AFTERNOONS.

CA' FURLAN CUVÉE BEATRICE PROSECCO DOC NV VENETO, ITALY

100% Glera



Smells like spring flowers in cool climate areas, green leaves and cherry blossoms.

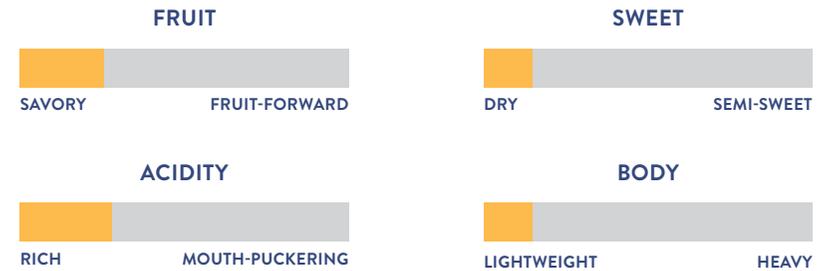


The bubbles are big and perky. Tastes like peach and citrus dripping on seashells.



Prosecco should be served ice cold. Take out of the fridge when you're ready to drink it.

MOOD: There's nothing like drinking bubbly early in the afternoon on the weekend with the windows open and Brennan Villines's "Bad Habit" getting you inspired for the rest of the day.



Ca' Furlan Prosecco is made from 100 percent Glera grapes planted in the Veneto region in northeast Italy. In 2009, it was officially decided that the word "Prosecco" shouldn't be used to refer to a grape variety (now called Glera) and would only be used to refer to Prosecco as a geographical region as a way to protect the wine's region of origin. With Ca' Furlan Prosecco you get to enjoy quality wine and sparkly bubbles in one!

Prosecco is a household name when it comes to affordable bubbly. This one is a great easy-drinking, fun sparkling wine perfect for refreshing rooftop afternoons. Not all the way dry, but not overwhelmingly sweet, the acidity is mild, allowing the slight sweetness and semi-round body to glow. The juicy fruit and floral notes flow together flawlessly. Make sure to chill this bottle down before drinking.



This bubbly's mild acidity and slight sweetness would go beautifully with a tart key lime pie in a graham cracker crust. It will be the perfect blend of sweet and crisp, crunch, and bubble.



KEY LIME PIE

8 SLICES

1½ cups graham cracker crumbs

**6 tablespoons unsalted butter,
melted and cooled**

5 tablespoons sugar

**½ cup freshly squeezed Key lime
juice**

**1 tablespoon grated Key lime zest,
plus more for garnish**

1½ cups heavy cream, chilled

**1 can (14 ounces) sweetened
condensed milk**

4 large egg yolks

Heat oven to 375°F.

Combine graham cracker crumbs, butter, and 3 tablespoons sugar in a medium bowl; mix well. Press into a 9-inch pie plate, and bake until lightly browned, about 12 minutes. Remove from oven, and transfer to a wire rack until completely cooled.

Lower oven to 325°F. In a medium bowl, gently whisk together condensed milk, egg yolks, key lime juice, and zest. Pour into the prepared, cooled crust.

Return pie to oven, and bake until the center is set but still quivers when the pan is nudged, about 15 to 17 minutes. Let cool completely on a wire rack.

Shortly before serving, combine cream and remaining 2 tablespoons sugar in the bowl of an electric mixer fitted with a whisk attachment. Whisk on medium speed until soft peaks form, 2 to 3 minutes. Spoon over cooled pie and garnish with zest. Serve immediately.

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.

VARIETAL PRONUNCIATION

Cabernet Franc [KA-behr-nay FRAHN (FRAHNGH)]

Syrah sih-RAH

Petite Sirah peh-TEET sih-RAH

Cabernet Sauvignon ka-behr-NAY so vihn-YOHN

Tempranillo [TEM-pra-NEE-yo]

Grenache [gruh-NAHSH]

Merlot [mer-LOH]

Pinot Grigio [PEE-noh GREE-joh]

Viognier [vee-oh-NYAY]

Pinot Blanc [PEE-noh BLAHNGK]

Vernaccia [ver NOTCH cha]

Vermentino [ver-meh-TEE-noh]

Mourvèdre [mohr-VED-dra]

Glera [glare-a]

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