

thebacklabel®

A MONTHLY WINE JOURNEY CURATED FOR ADVENTUROUS SOULS

Beach

thebacklabel®

EDITOR **LOGAN LEE**

ART DIRECTOR **ANDREW PARRIS**

WINE EDITOR **LOGAN LEE**

PHOTOGRAPHER **DALE SLEAR**

COPY EDITOR **PAIGE VILLIARD**

CONTRIBUTORS **KAITLIN OHLINGER, CHELSEA IVERSEN**

COPYRIGHT © 2019 WINE AWESOMENESS INC.

THIS MONTH'S RECIPES BROUGHT TO YOU BY:



Salt & Straw is the ice cream brainchild of two cousins, Tyler and Kim Malek, who had a vision but no recipes. But that's what made them great.

They turned to their friends for advice: chefs, chocolatiers, brewers, and food experts of all kinds, and what came out is a super-simple base that takes five minutes to make, and an ice cream company that sees new flavors and inspiration everywhere they look.

CONTENTS

FEATURES

- 2 AMERICANS GO TO THE BEACH (WITH A WINE OPENER)
- 4 IS IT COOL TO DRINK CHILLED RED WINE?
- 20 SUMMER WINE COCKTAILS FROM AROUND THE WORLD
- 30 DIY: HONEY LAVENDER ICE CREAM

EATS

- 16 HOT CHICKEN
- 17 MEATLOAF HOAGIE
- 18 VEGGIE AND BURRATA SANDWICH
- 19 CLASSIC ITALIAN SUBMARINE

RED WINES

- 6 2015 VALDEPALACIOS CRIANZA, RIOJA
- 8 2018 LES PIERRÜGUES CÔTES DU RHÔNE
- 10 2018 LUBANZI RED BLEND
- 12 2018 NEXO RIOJA
- 14 2017 UPWELL PINOT NOIR

WHITE WINES

- 22 2018 GATEWAY VINHO VERDE ROSÉ
- 24 FOXIE SPARKLING ROSÉ, NV
- 26 2017 PASCAL BIOTTEAU ANJOU BLANC
- 28 2018 BELLULA CHARDONNAY



AMERICANS GO TO THE BEACH (WITH A WINE OPENER)

By **LOGAN LEE**

AMERICANS LOVE A DAY at the beach, but we all kinda do it a bit differently depending on where we live. I was lucky enough to grow up in a tiny little, bohemian beach town called Tybee Island, GA. A day at the beach was a breeze and barely required flip flops and a towel. Middle America is scattered with gorgeous lakes that make for a whole different beach experience. I've always thought a day at the beach in Chicago seemed a bit off, that was until I found out firsthand that Lake Michigan provides for some serious beach festivities.

Now living in Brooklyn, I've discovered New Yorkers have their own beach rituals. It is easy to forget that NYC is surrounded by beaches and they're a helluva lot more beautiful than what comes to mind when you hear the two words NYC + Beach, together. A true pro tip is to take the 20-minute Seastreak ferry to Sandy Hook, which is a state park just below the Statue of Liberty that makes for the perfect beach day via Manhattan.

Despite completely different beach experiences across the USA, I think all our summer beach days have tons in common. Let's get serious here. Americans know how to pack a cooler to the brim. We love all kinds of snacks, sandwiches, and, of course, adult beverages. For the sandwich portion of this beach day, I hit up my neighborhood deli, Mekelburg's, for some epic sammies. We've got a veggie option, meatloaf, a classic Italian submarine, and some spicy fried chicken!

Those next level sandwiches aren't gonna wash down themselves. We've

taken the wine curating to the next level, especially for a beach day. For June, we've found a canned sparkling rosé and a red blend from California and South Africa, respectively. These cans scream the beach and maybe "smuggle me" into an outdoor concert. For the standard bottles, we've hunted down reds from California, Spain, and France and some serious crisp white and rosé from France and Portugal.

We're not done yet... we've consulted with the gurus behind the trendy Portland ice cream shop Salt & Straw for some sweet treats to take your cooler to next level. Not much can be more satisfying than some delicious frozenness as you wrap up a day in the sun.

To cap it all off, we've packed in a few summer wine cocktail recipes and we've got the 411 on why chilled red wine is so damn delicious.

You're now free to pack up your coolers and get your booty to the beach!

IS IT COOL TO DRINK CHILLED RED WINE?

By KAITLIN OHLINGER

SUMMERTIME! A cold glass of white wine — yes. A cold glass of red wine... err... yes?

We're here to say yes to that. Abso-darn-lutely. For sure. No doubt. YASSS.

The question becomes: when? and what?

Don't worry, we got this. But first, what do we mean by "cooled"?

I have grown very weary of people debating serving temperatures like they were conducting cancer research. Here's a brief refresher:

-White wine is typically served at about 45-55 degrees, or "left in the fridge overnight" cold.

-Red wine is commonly served at 58-65 degrees, or "an average room when it's not too hot or too cold."

-Fuller bodied whites often reveal more when they warm up a touch, but I prefer to start them at fridge temp and go from there.

So what about this idea of a cooled red? Why do this? As any wine-drinker knows, mood is an important factor to consider when deciding which bottle to pop. It's a warm, early Summer evening. At roughly happy hour, the sun is still out and you can sit outside without bothering with a jacket. But you know that within a few hours, it will be a little chilly.

You're not quite in that "I need to cool

down NOW" mentality that calls for a super cold white. This is a perfect time for a chilled red!

Stick it either:

a.) in the fridge for 30 minutes

b.) in an ice & water bath for about 15, depending on how late you're already running.

Now, there are plenty of red grapes that take very kindly to a little fridge time. As a general rule, anything relatively light bodied does brilliantly. Gamay, Tempranillo, Valdiguié, Zweigelt and Pinot Noir are all good candidates.

The light background of spice found in

these guys will really pop with a little chill. The more fruit-forward a red is, the better it will behave when chilled. Reds with heavy use of oak aren't as great; you tend to get more of the alcohol and tannin on the palate, which is a wee bit harsh. Plus, who really likes big fat reds in the Summer? Not I.

Give a chilled red a whirl! It's cooler than cool.



2015 VALDEPALACIOS CRIANZA, RIOJA

RIOJA, SPAIN

85% Tempranillo, 10% Garnacha Tinta, 5% Mazuelo

NOSE: Snacking on red licorice while getting pushed around in a wooden wheelbarrow

PALATE: A perfect blend of woodiness and raspberry with a luscious cherry ending

MOOD: Soaking in a giant bathtub overflowing with bubbles taking in Say Something by Justin Timberlake and Chris Stapleton



Bodega Leza Garcia is a family business focused on making excellent wine at an affordable price that truly shows off the terroir of Rioja. Terroir is just a fancy wine word that means wine has a place and it should taste like it comes from that specific place. This vino hails from Rioja Alta, a historical part of the Rioja region. The Valdepalacios brand is the pride and joy of the family and the wines are young, vibrant, and show off that this family business means wine.

The juice is clean, bright, and ruby-red, with big whiffs of soft licorice, raspberry, cherry, blackberry, woods, and dried leaves. The palate brings harmony to the big fruit and woodiness with the right amount of acid for a zen-like balance and lingering red fruit finish. Full body with a smooth cherry finish. Very nice wine, great texture, integrated tannins, and great smooth finish.

 Olive tapenade spread across crusty bread brings out the best in this oak-y and leathery Spanish red wine from Rioja.



2018 LES PIERRÜGUES CÔTES DU RHÔNE

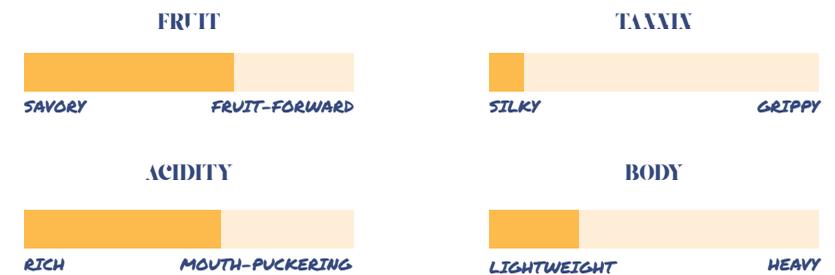
RHÔNE VALLEY, FRANCE

50% Grenache, 25% Syrah, 20% Carignan, 5% Cinsault

NOSE: Olives and black cherries accidentally got mixed together in a serving dish

PALATE: A compelling mix of fruit and savory flavors with a long mouth-watering finish

MOOD: Reading the Lonely Planet guide to backpacking through France as you plan a European vacation, while listening to the new Phoenix album, Ti Amo.



Pascal Maillet went to college to study Computer Science, but almost overnight he made a huge life course change. In 1993, Maillet and his wife, with little to zero wine experience, purchased an estate. Much to his family and friends' surprise, the couple has built a substantial wine business since the 1990s. Their vineyards are farmed sustainably and all the grapes are harvested by hand.

All you need to know when you see "Côtes du Rhône" is the wine is a blend of classic Rhône varietals that only come from vineyards in a very specific, legally designated portion of the Rhône Valley. So this bottle has a very specific sense of place! The juice is the right combo of fruity (not sweet) and savory. The fruitiness comes from Grenache, which is known for notes of cola and dark cherries, and Syrah is known for being olive-y and a little salty! Together they make the juice sing!

 This classic french red loves some beef and we're going with a fancy AF meatloaf sammy, but a burger will crush it with this vino too!



2018 LUBANZI RED BLEND

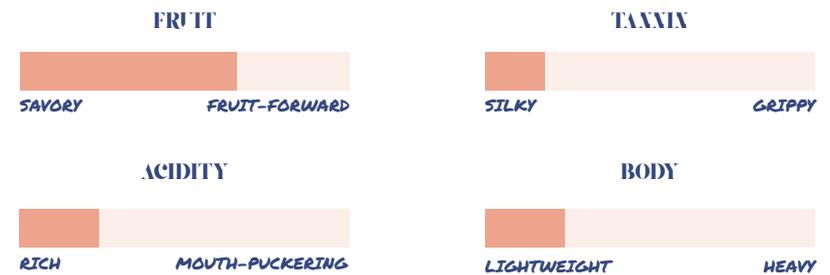
WESTERN CAPE, SOUTH AFRICA

42% Shiraz, 34% Cinsault, 15% Mourvèdre, 9% Grenache

NOSE: Uber dark chocolate melted on top of a strawberry Fruit Roll-Up

PALATE: Incredibly fresh and vibrant bunch of strawberries and raspberries that are getting a little oozy in the summer sun

MOOD: Sitting on a lush green lawn enjoying the perfect picnic easily listening to Into the Mystic by Van Morrison



The Western Cape of South Africa is basically where the mountains meet the ocean. And by mountains, I mean jagged rock that literally seems thrust straight out of the land sort of in a beauty competition with the sea as they stare at each other. It's safe to say, the Rainbow Nation is one of our all-time favorite wine regions and we've been obsessed with its vino for a long time.

Meet our new South African wine crush, Lubanzi. If there was ever a wine that was born to be packed in a backpack, carried to the top of a distant mountain, and savored while gazing over distant landscapes, this would be it. Or smuggle into an outdoor summer concert. Same, same. The nose will bring you back to lazy childhood afternoons snacking on fresh Fruit Roll-Ups and Hershey's dark chocolate candy bars. The palate is lush, vibrant, fruity, and quite too easy to gulp.

 This red blend is perfect on its own, or paired with live music, but we're pairing it up with 5 different types of pork salami.



2018 NEXO RIOJA

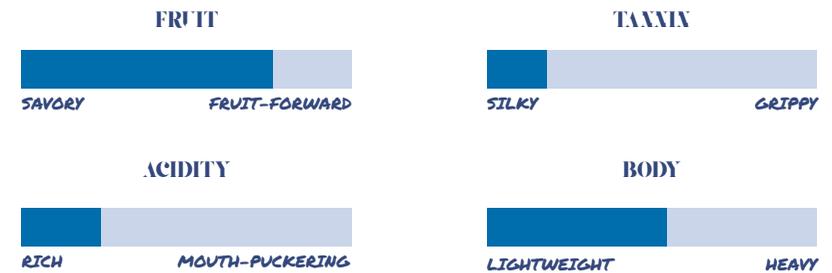
RIOJA, SPAIN

90% Tempranillo, 10% Garnacha

NOSE: Floral and rich in red and black fruits with some tobacco notes towards the end

PALATE: Fresh and floral at first, then acidity makes the harmony - slight tannins bring the soft finish

MOOD: Celebrating simple joys like jamming to Dr. Dog's new tune Can She Dance on a porch with the crew playing endless games of Rummy



Located in the northwestern part of Spain, the Rioja region has been making wine since the Roman times but did not use oak casks until the late 1800s. After learning French aging methods, Rioja winemakers were able to refine their wines and other cellars followed suit as the barrel-aged wines became known internationally.

This young release from Rioja, Spain, is extremely bright and fresh. The wine has an explosive red character showing notes of red cherry, red plum, and red apple skin. There is also a sweet and sour combo that may remind you of strawberry-rhubarb. Fresh tobacco leaves, rich potting soil, and a green note of trimmed privet come through as well. The wine is medium bodied and perfect to enjoy now, especially as the months get cooler.

 Spanish reds are typically sultry and smoky, and this Rioja fits that classic mold. We're snacking on sliced Iberico ham while sippin' this gem.



2017 UPWELL PINOT NOIR

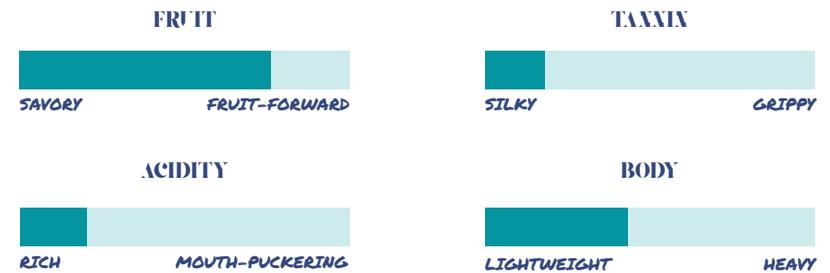
NORTH COAST, CALIFORNIA

100% Pinot Noir

NOSE: The new hipster Ocean Spray flavor dubbed Cranrazz with a clove cigarillo twist

PALATE: Silky and elegantly smooth like the coolest 1950s jazz musician

MOOD: Lighting a bunch of tobacco and leather-scented candles in a cozy living room while listening to classic Ella Fitzgerald jazz standards like Summertime.



It shouldn't be a magic trick to find and enjoy great California wine for under 20 bucks. But over the last 5 years, getting your hands on great California juice that doesn't break the bank has become a serious challenge. Luckily, our buddy and fellow Wine Enthusiast 40 Under 40 honoree, Eric Clemons, has found a Pinot that completely over-delivers for the price point, and we're pumped to share it with you.

The Upwell Pinot Noir is exactly what you should think of and taste when you get your hands on a bottle of California Pinot Noir. It's got a 10 on the 1 to 10 "pinot-ness" scale! The juice is medium bodied with all the classic notes of cranberry, raspberry, and dark fruit with just the right hint of spice. It's perfect year round!

 This Pinot has a medium-to-light body making it more versatile than most red wines. We're loving it with some sauced up chicken thighs tossed on the grill, all summer long.

EATS

HOT CHICKEN

MAKES 4 SANDWICHES

FOR THE CHICKEN

- Peanut oil, for frying
 - 1 1/2 cups all-purpose flour
 - 1/2 cup cornstarch
 - 1/2 teaspoon baking powder
 - Kosher salt
 - 1 cup buttermilk
 - 2 teaspoons hot sauce
 - 1 large egg
 - 4 boneless, skinless chicken thighs, patted dry
 - 2 tablespoons plus 2 teaspoons ground cayenne
 - 1 tablespoon dark brown sugar
 - 1 teaspoon garlic powder
 - 1 teaspoon smoked paprika
 - 1 teaspoon freshly ground black pepper
- ### FOR THE SANDWICH
- Shredded iceberg lettuce
 - Mayonnaise
 - 4 soft sesame seed buns
 - Bread-and-butter pickle chips

Add a scant 1/2 inch of peanut oil to a cast-iron skillet. Set that over medium-high heat. Meanwhile, set up your dredging station: flour, cornstarch, baking powder, and a pinch of salt in a shallow bowl; buttermilk, hot sauce, egg, and a pinch of salt in another shallow bowl. Whisk each mixture with a fork until well combined.

Bread the chicken thighs: First, season the chicken with salt. Now, dredge in the dry mixture, then dunk in the buttermilk, then back into the dry. Transfer to a plate to hang out while the oil reaches temperature—figure 360° F to 375° F. If you don't have a thermometer, drop a piece of flour mixture into the pan. It should instantly sizzle but not burn.

When the oil is hot, gingerly add the breaded chicken thighs. (If there isn't enough space for all of them, do this in batches—overcrowding is not worth it!) Fry for about 4 1/2 minutes per side. Sprinkle with salt when done.

While they're frying, combine the cayenne, brown sugar, garlic powder, paprika, and black pepper in a heatproof bowl. When you're done frying the chicken, add about 1/2 cup hot frying oil to the bowl with the spices and whisk until smooth. Dunk the fried chicken in the spiced oil. (If it gets too thick at any point, just thin out with a little more hot oil.)

Build the sandwiches! Toss the lettuce with a little mayo and a pinch of salt. Slather a bottom bun half with mayo, then layer with pickles. Top with chicken, then lettuce. Slather a top bun half with more mayo, then close the sandwich. Repeat.

MEATLOAF HOAGIE

**MAKES ONE SANDWICH
SERVES TWO**

FOR THE MEATLOAF

- 1/2 cup finely minced onion
- 1 tablespoon butter
- 1 teaspoon kosher salt
- 1/2 cup Musselman's Apple Butter (plus 1-2 tablespoons more for topping)
- 2 tablespoons apple cider vinegar
- a dash of hot sauce (to taste)
- 2 pounds lean ground beef
- 1 egg, lightly beaten
- 20 Ritz-style crackers, crushed into crumbs

FOR THE SANDWICH

- 8 slices sourdough bread
- softened butter for the bread
- 8 thin slices mild cheese (I opted for Gouda)
- 1/4 cup Musselman's Apple butter
- 1 tablespoon apple cider vinegar
- a dash of hot sauce (to taste)
- 4 thick slices of the apple butter meatloaf recipe
- 4 leaves butter lettuce

Preheat the oven to 350° and lightly spray a 4 1/2 X 8 1/2" loaf pan (or 9 X 5 if you can find it!) with cooking spray.

In a small skillet, add the butter and onions. Sprinkle with the salt and cook over medium heat until they are soft and translucent - around 10 minutes.

In a small bowl, whisk together the apple butter, apple cider vinegar, and hot sauce.

To a large bowl, add the cooked onions, lean ground beef, egg, crushed crackers, and apple butter mixture.

Mix by hand (or with a sturdy wooden spoon) to combine all the ingredients, and press them into the prepared loaf pan.

Brush the top with the additional 1-2 tablespoons apple butter, and bake for 1 hour or until done.

To make the meatloaf sandwiches, spread one side of each slice of bread with butter and heat a large skillet over medium high heat. Place 4 slices of bread butter-side down in the skillet. Add a slice of cheese to each piece of bread.

Quickly whisk together the 1/4 cup apple butter, 1 tablespoons apple cider vinegar, and dash of hot sauce.

Add a slice of meatloaf to each slice of bread. Spoon the sauce over, add lettuce, one more slice of cheese, and the top piece of buttered bread. Press the sandwiches and flip to grill the other side.

VEGGIE AND BURRATA SANDWICH

**MAKES ONE SANDWICH
SERVES TWO**

**3 cups (1/8-inch-thick) diagonally
cut zucchini (about 1 pound)**

3 (1/8-inch-thick) slices red onion

**1 red bell pepper, seeded and cut
into 4 pieces**

2 tablespoons balsamic vinegar

1 teaspoon extravirgin olive oil

1/2 teaspoon salt

**1/4 teaspoon freshly ground black
pepper**

Cooking spray

**1 (1-pound) loaf ciabatta, cut in half
horizontally**

1 cup gourmet salad greens

**5 ounces fresh mozzarella cheese,
sliced**

8 fresh basil leaves

Prepare grill to medium-high heat.

Combine first 7 ingredients in a large bowl, tossing to coat. Remove vegetables from bowl, reserving vinegar mixture. Place the onion and bell pepper on grill rack coated with cooking spray; grill 7 minutes on each side or until tender. Grill zucchini 3 minutes on each side or until tender.

Hollow out bottom half of bread, leaving a 1/2-inch-thick shell; reserve torn bread for another use. Layer grilled vegetables, greens, cheese, and basil in bottom of loaf; drizzle reserved vinegar mixture on top. Cover with top of the bread; press lightly.

Place filled loaf on grill rack; grill 4 minutes on each side or until cheese melts. Cut into quarters.

CLASSIC ITALIAN SUBMARINE

**MAKES ONE SANDWICH
SERVES TWO**

FOR THE PICKLED CHERRY PEPPER SPREAD

1 tablespoon white wine vinegar

1 teaspoon sugar

1 garlic clove

6 (1/4 cup) pickled cherry peppers

FOR THE RED WINE VINAIGRETTE

2 tablespoons red wine vinegar

**1/2 tablespoon parsley leaves, finely
chopped**

1/2 tablespoon Dijon mustard

**1/2 teaspoon thyme leaves, finely
chopped**

6 tablespoons olive oil

**Kosher salt and freshly ground
black pepper, to taste**

FOR THE SANDWICH

1 Italian hoagie roll

2 tablespoons mayonnaise

1/4 cup pickled cherry pepper spread

3 slices (1 1/2 ounces) Genoa salami

3 slices (1 1/2 ounces) mortadella

**3 slices (1 1/2 ounces) prosciutto di
Parma**

**3 slices (1 1/2 ounces) provolone
cheese**

**2 slices (6 ounces) beefsteak
tomato**

**2 tablespoons pickled pepperoncini
peppers**

1/2 teaspoon parsley leaves, minced

1/4 teaspoon oregano leaves, minced

**1/4 teaspoon rosemary needles,
minced**

1/4 cup iceberg lettuce, shredded

2 tablespoons red wine vinaigrette

**Kosher salt and freshly ground
black pepper, to taste**

Preheat the oven too 400°.

Make the pickled cherry pepper spread: In the base of a small food processor, add all of the ingredients. Pulse the mixture a few times until everything is puréed to a chunky consistency. Transfer the mixture to a small bowl and reserve for later.

Make the red wine vinaigrette: In a medium bowl, combine all of the ingredients, except for the olive oil. Slowly stream in the olive oil, whisking constantly to ensure that the dressing emulsifies. Season the mixture with salt and pepper; set aside for later.

Assemble the sandwich: On a sheet pan, toast the hoagie roll for 5 minutes. Slice the roll lengthwise without going all the way through. Open the roll and spread the mayonnaise evenly on the top and bottom layers, followed by the pickled cherry pepper spread. Shingle the salami across the bottom half, followed by the mortadella, prosciutto, provolone and tomatoes. Add the pepperoncini; sprinkle with the parsley, oregano and rosemary; and spread the iceberg lettuce across the top.

Drizzle with the red wine vinaigrette, then season with salt and pepper. Slice in half and serve right away.

SUMMER WINE COCKTAILS FROM AROUND THE WORLD

By **CHELSEA IVERSEN**

WINE COCKTAILS HAVE GOTTEN a bad rap for years. Blame it on the gold-wrapped wine coolers that sat in your parents' fridge for most of the '80s. Wine, however, has been a base for cocktails since the beginning, and it's making a resurgence as craft cocktails are getting crazier and mixologists more and more creative.

In Europe, the wine cooler stigma never stuck. They've been sipping on wine cocktails this whole time, especially as the weather warms up during the summer months. Here are some favorites.

EL TINTO DE VERANO FROM SPAIN

The Spanish are known for their siestas, without a doubt, and the hot summer days that plague the country – especially in the South – keep everyone inside often. But when Spaniards come outside, they tend to have some form of wine in their hand. When the heat is too much for a red-hot Rioja, they add a little soda to cool it down. Tinto de verano is the soda-wine concoction that cools locals and literally means “red wine of summer.”

POUR yourself a decent sized glass of red wine (a large tumbler works better than a wine glass).

ADD ice cubes and a squeeze of lemon.

TOP it off with a splash of lemon lime soda (Sprite or 7-Up will do) and stir for just a second.

SIP, savor and tell me you don't feel instantly refreshed.

FRÖCCS FROM HUNGARY

Fröccs (pronounced “frutch”) is essentially a glass of wine with varying amounts of added soda water. This concoction is a Hungarian summer tradition, and it can be prepared in a number of different ways – simply by changing the wine-to-soda ratio. From sportfröccs, with a 1 to 4 ratio, to avasi fröccs, with a 7 to 3 ratio, you can tailor your fröccs to your desired level of silliness.

For maflás (“silly”) fröccs:

FILL a wine glass halfway with a dry white or rosé (if you can find a Hungarian wine, even better!).

TOP with chilled soda water to finish.

ROSSINI FROM ITALY

Thanks to the Italians, we have mimosas and

martinis and bellinis. We also have Italy to thank for this summer refreshment that combines bubbles with strawberry purée. Seasonal and easy to make, this cocktail might have to take center stage at your next al-fresco brunch.

COMBINE 2 cups of roughly chopped strawberries with 2 tbsps sugar in a small bowl.

ALLOW to sit for an hour.

PURÉE strawberries in a blender and add one tablespoon to each glass.

TOP off with Prosecco and give it a quick stir.

KIR ROYALE FROM FRANCE

Though the Italians brought us many a cocktail, the French are the masters of the Champagne cocktail. And the blackcurrant liqueur gives it just a touch of color and flavor. Make this bubbly delight as the sun is setting after a long, hot day. The trick is to add just a touch of creme de cassis so it's not too sweet.

POUR ¼ oz Chambord into a Champagne flute.

FILL the glass with Champagne. Done.

WHITE PORT AND TONIC FROM PORTUGAL

White port is a summer favorite in Portugal – sweet or dry. During the season, this wine is most popular when served with tonic over ice to stave off some of that Iberian Peninsula heat. It might be refreshing enough to make you give up gin forever.

POUR 3 oz white port over ice and add tonic to fill your glass.

SIP outside, and then have another.

SÜSSGESPRITZTER FROM GERMANY

To make a spritzer that has just the right amount of summer sweetness, Germans decided to create the wine version of a shandy. The addition of a bubbly lemonade to a refreshing glass of German wine makes so much sense for summer, it's hard to believe we haven't been doing this all along.

FILL your glass three-quarters full with the dry white wine of your choice.

ADD a fizzy lemonade to fill. For best results, repeat until sundown.



2018 GATEWAY VINHO VERDE ROSÉ

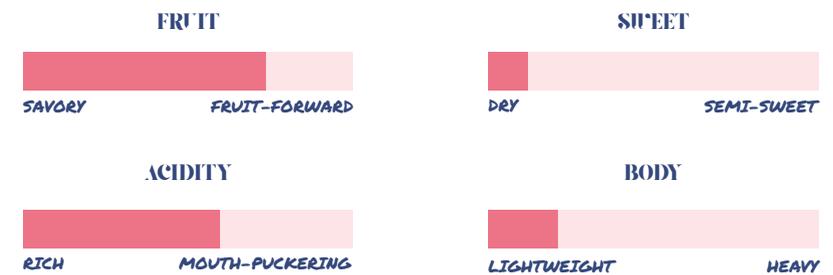
VINHO VERDE, PORTUGAL

80% Espadeiro and 20% Touriga Nacional

NOSE: Strawberries and currants sparring inside a bouquet of white flowers

PALATE: Sippin' on an adult version of a Sonic strawberry limeade walking in a lush botanical garden

MOOD: Getting overly competitive during adult field day in the local park with Cruel Summer by Bananarama blaring from the boom box!



Vinho Verde is every single, purely sunny day of summer crammed into a bottle. Good thing we've got more than one bottle of this insanely delightful vino! We're uber excited for the rosé Vinho Verde that we've found in the Amarante sub-region of Portugal where Vinho Verde calls home. Each grape is picked individually at optimum ripeness packing as much youth, freshness, and perfectly tart fruit into every bottle.

The nose is persistent strawberries and currants that pour out of your glass or solo cup, if you're sneaking in a roadie while walking the beach or just the dogs around the neighborhood. The sippin' is still easy and a guilty pleasure but a more complex version with notes of cranberry zest and pomegranate that tickle the tongue with that touch of effervescence. Kinda like adult sprite spiked with ripe strawberries!

 This vino is perfect to cool down a spicy dish like a hot chicken breast sandwich or spiced-up Thai takeout.



FOXIE SPARKLING ROSÉ, NV

CALIFORNIA

A blend of Tempranillo, Grenache, and Mourvedre

NOSE: Tiny effervescent bubbles carry a wave of vibrant, fresh grapefruit straight to your olfactories

PALATE: Pamplemousse La Croix meets french rosé meets Prosecco

MOOD: Smuggling the perfect canned vino into an outdoor concert with Dan Auerbach playing Stand By My Girl



If you've been around Wine Awesomeness enough, then you know we're completely cool with taking chances. We've been featuring wine in cans for about a half a decade now and we're striving to never lose that adventurous spirit. That spirit is what we love about this version of sparkling rosé dubbed Foxie. Foxie is the closest thing we've found to an adult version of La Croix sparkling water and it lives up to what we imagined that could be like.

The nose is dominated by very fragrant grapefruit that sort of tricks the brain into thinking the vino in this can will be sweet. It's very similar to the first time you sipped La Croix, and the taste is an uber dry sensation loaded with flavor but definitely not sugar. Epic and innovative winemaker, Andrew Jones of Field Recordings has concocted the perfect blend of rosé, mineral water, grapefruit, and Simcoe hops to power your summer. You're going to wish you had gotten a whole case.

 The saltiness of a classic Italian sub brings out the vibrant bubbles and grapefruit notes of this not-so-classic sparkling rosé.



2017 PASCAL BIOTTEAU ANJOU BLANC

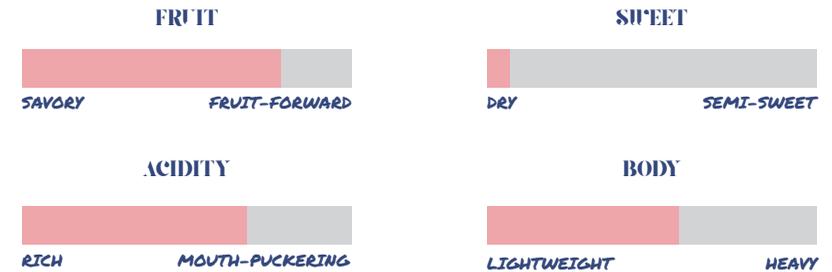
ANJOU, FRANCE

100% Chenin Blanc

NOSE: Clean, vibrant pear fruit with the leanest of minerality and a nice waft of creamy spearmint

PALATE: Apricot dripping with honey eases in to a steel-y and mineral-y finish

MOOD: Sipping at a bistro table on bustling street with Don't You Want Me by Bahamas humming through the thick summer air



Chenin Blanc has been around for centuries. Many of them! But recently the grape is becoming quite en vogue with the hipster Somm scene. We're not too sure how the vino could ever have been out of vogue and we think you'll feel the same when you get your hands on this bottle from fourth-generation winemaker Pascal Biotteau. The grapes hail from the village of Saint-Jean-de-Mauvrets, situated on the old Roman road from Angers to Poitiers in the Loire Valley wine region of France.

The vino is a beautiful composite picture of what Anjou in the Loire is all about. The honeyed notes of apricot give way to a tangy mineral finish. This bottle is the classic "bistro wine" wine that you'd dream of drinking on a warm summer evening in Paris or just on your sofa watching *Midnight in Paris* for the 10th time.

 Luscious and brine-y oysters on the half shell elevate this elegant, crisp French white wine to a level that you may begin daydreaming of long afternoons sitting outdoors at the quintessential Parisian bistro.



2018 BELLULA CHARDONNAY

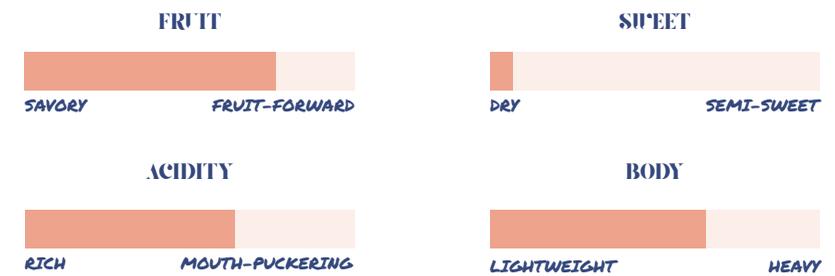
LANGUEDOC-ROUSSILLON, FRANCE

100% Chardonnay

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

PALATE: 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 Americans 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.

 Roasted veggies smothered in burrata might not be a classic dish, but combined they make for a kickass sammy that brings out the lush and tropical fruit in this Chardonnay.



DIY: HONEY LAVENDER ICE CREAM

Reprinted from SALT & STRAW ICE CREAM COOBOOK © 2019 by Salt & Straw, LLC. Published by Clarkson Potter, an imprint of Penguin Random House.

SALT & STRAW IS THE ICE CREAM BRANCHILD OF two cousins, Tyler and Kim Malek, who had a vision but no recipes. But that's what made them great.

They turned to their friends for advice: chefs, chocolatiers, brewers, and food experts of all kinds, and what came out is a super-simple base that takes five minutes to make, and an ice cream company that sees new flavors and inspiration everywhere they look.

Using that base (really, you can whip it up in the time it takes to decide on a scoop in their shop), you'll learn to make dozens of Salt & Straw's flavors—their most beloved (Sea Salt with Caramel Ribbons), innovative (Roasted Strawberry and Toasted White Chocolate), and even controversial (Buttered Mashed Potatoes and Gravy!).

Here's their awesome recipe for Honey Lavender Ice Cream...

MAKES ABOUT 2 PINTS

¼ cup wildflower honey

½ cup dried lavender (buds only)

3 cups Ice Cream Base (page 34), very cold

10 drops natural purple food coloring, preferably India Tree brand (optional)

In a small saucepan, combine ¾ cup water and the honey. Bring the mixture to a boil, stirring occasionally, then take it off the heat. Stir in the lavender, cover the saucepan, and let steep at room temperature for at least 4 hours or overnight.

Pour the syrup through a fine-mesh strainer into a container, pressing on the flower buds to extract as much liquid as possible. Chill until cold and use it right away, or refrigerate it in an airtight container for up to 2 weeks.

Put the lavender syrup, ice cream base, and food coloring (if you're using it) into a bowl and whisk to combine. Pour the mixture into an ice cream maker and turn on the machine. Churn just until the mixture has the texture of soft-serve (depending on the machine).

Transfer the ice cream, scraping every last delicious drop from the machine, into freezer-friendly containers. Cover with parchment paper, pressing it to the surface of the ice cream so it adheres, then cover with a lid. It's okay if the parchment hangs over the rim. Store it in the coldest part of your freezer (farthest from the door) until firm, at least 6 hours. It will keep for up to 3 months.

ICE CREAM BASE

Makes about 3 Cups

½ cup granulated sugar

2 tablespoons dry milk powder

¼ teaspoon xanthan gum (Yes, I'm easy to find!)

2 tablespoons light corn syrup

1½ cups whole milk

1⅓ cups heavy cream

Combine the sugar, dry milk, and xanthan gum in a small bowl and stir well.

Pour the corn syrup into a medium pot and stir in the whole milk. Add the sugar mixture and immediately whisk vigorously until smooth. Set the pot over medium heat and cook, stirring often and adjusting the heat if necessary to prevent a simmer, until the sugar has fully dissolved, about 3 minutes. Remove the pot from the heat.

Add the cream and whisk until fully combined. Transfer the mixture to an airtight container and refrigerate until well chilled, at least 6 hours, or for even better texture and flavor, 24 hours. Stir the base back together if it separates during the resting time. The base can be further stored in the fridge for up to 1 week or in the freezer for up to 3 months. (Just be sure to fully thaw the frozen base before using it.)

GLOSSARY

ACIDITY

Gives wine a bright, crisp, tart taste and is essential in keeping a wine balanced — acidity balances out sweetness. You can gauge how acidic a wine is by taking note of how much you salivate after your first sip of wine. More saliva = more acid.

BODY

Describes how heavy wine feels on the palate. When determining body, picture the difference between how skim milk feels in your mouth versus how heavy cream feels. If a wine feels like skim milk, it has a lighter body. If it feels more like heavy cream, it has a full body. Acidity, sweetness, tannin and alcohol all affect the body of a wine.

DRY

A “dry wine” is one that does not have a sweet taste. However, even if a wine is technically dry, it can still have a considerable amount of residual sugar that’s concealed by a higher acidity. Example: unsweetened is technically “dry.”

FRUITY

Commonly confused with sweetness (because we affiliate fruit with sweetness), “fruity” describes the presence of fruit flavors in wine. To better understand fruitiness in wine, imagine unsweetened iced tea with lemon squeezed in it. The tea has a fruitiness from the lemon but is still dry because it’s unsweetened.

SWEETNESS

A wine’s sweetness is measured by the amount of naturally occurring sugar — Residual Sugar (RS) — that’s left in the wine at the end of the fermentation process. This sweetness is ranked from bone dry (Brut Nature) to very sweet (doux) and can usually be detected by a slight tingling sensation on the tip of the tongue.

TANNIN

The astringent or “grippy,” almost drying, feeling a red wine leaves in your mouth. A wine’s tannin level is determined by how long the pressed juice sits with the grape seeds and stems, which is where tannins are naturally found. Example: think about how your mouth feels after drinking unsweetened black tea — also high in tannin.

THANKS FOR BEING A MEMBER! DID YOU KNOW...

THE WINE

We’re constantly tracking down, taste-testing and selecting authentic bottles from winemakers around the world — wines that are new to us and hopefully new to you, too. We curate authentic wines rather than bulk blending so that you can truly experience the diverse world of wine.



ADD YOUR FAVORITES

Discovered something you love in your box? Browse our wine shop and stock up on your favorites. Members get exclusive discounts on the wine shop (up to 25% off!) AND free shipping (when you select “No-Rush” shipping at checkout). Hurry! They go fast.



MEMBERSHIP FLEXIBILITY

More in the mood for only red (or white) wine this month? Switch the type of wine you want to receive. Swimming in wine right now and need a break? Log in to manage your membership to fit your wine needs. P.S. We’re now offering 6 packs of all white or all red!



PERKS PERKS PERKS. ALL ABOUT PERKS.

Free shipping, exclusive member discounts on wine, the discovery experience... could there be more? Yes! Get excited and read on.

REFER FRIENDS FOR MORE WINE!

Just share your referral code — which can be found on your account dashboard online — and when your friend signs up, you get \$25 in your account! It’s as simple as that.

KEEP AN EYE OUT FOR A NEW MEMBER PERK EACH MONTH!

DON'T FORGET TO CHECK US OUT ON SOCIAL AND SHARE YOUR MONTHLY WINE EXPERIENCE!





WINE AWESOMENESS