

The background of the entire page is a vibrant, abstract composition. It features a dark, charcoal grey base. Overlaid on this are various elements: bright yellow and orange splatters of varying sizes, some resembling paint or ink. There are also thin, dashed yellow lines that crisscross the page, some forming circular patterns. A prominent, thick, vertical stroke of dark purple or black runs down the left side, with smaller, more chaotic splatters of purple, blue, and red scattered throughout. The overall effect is energetic and artistic, suggesting a sense of movement and discovery.

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LOST IN THE SAUCE



A MONTHLY WINE JOURNEY
CURATED FOR ADVENTUROUS SOULS

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THIS MONTH'S RECIPE PAIRINGS BROUGHT TO YOU BY:



Matthew Hyland Owner/Executive Chef of Emily, Emmy Squared and Emily WV, was born in Brooklyn. This is where his parents read him sarcastic quips from Zagat before bed, and he adopted a lifestyle of eating pizza and dumplings that continues to this day. When his family moved to Greenwich, Connecticut, Matt quickly picked up lacrosse, which in retrospect was a solid ten years of training to use a pizza peel. After college in Rhode Island, Matt moved back to New York. Armed with a computer science degree, a pizza-loving girl on his arm and a passion for food, he enrolled at the Institute of Culinary Education (ICE), and he's been cooking ever since. To Matt, EMILY is an American pizza place that pays homage to the two places he grew up - the two pizza capitals of the world - New York and Connecticut. In April 2016, Matt and Emily opened EMMY SQUARED in Williamsburg, offering New York City's first and only Detroit-inspired square pizzas in addition to nostalgic American fare. When he is not in the kitchen, Matt is looking at Google Maps, dreaming of clam shacks, keeping the secret "Matt" pizza under wraps and trying to convince Emily to eat dumplings.

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THIS IS AWESOME SAUCE

BY MORGAN KATZ

SAUCES ARE AN ESSENTIAL, unifying component to many dishes. Whether preparing a roast turkey for the family Thanksgiving feast or drunk eating Halal Guys, a sauce is the element that brings all the flavors together.

We like to be saucy here at WA with our attitude and our food. When we place lunch orders, there's always explicit instructions ensuring our food is delivered with an overload of sauce, regardless of what we order. So, we decided to dedicate this month to all things sauce: the ones you dip, the ones you slowly simmer, the ones that give any dish that extra little kick, the ones that you just can't resist putting on everything and even a few that

might be new to your sauce repertoire.

A sauce can be defined as a condiment or relish for food; especially a fluid dressing or topping. Possibly one of the most vague definitions we've ever seen, it leaves a lot of opportunity for things to qualify as a sauce, and we're touching on all of them, well, we're trying to at least.

Sauce goes far beyond the simple condiments that line our refrigerator doors or the ones that accompany our late-night fast food. It's something that also requires time, thought and culinary skill. And this month we teamed up with Emily - the pizza joint that got its start in

Brooklyn - who crafted up six sauce recipes that all have a little wine in them because we feel like wine makes almost everything better, especially food. They include a few French classics like a luscious Bone Marrow Bordelaise (pg. 8) and a Sauce au Poivre (pg. 21), and even an Italian Duck Ragù (pg. 11) that'll make you weak at the knees. And who can pass up a classic pizza sauce (pg. 10)?

Going beyond homemade sauces, we're also giving you the deets on a few exotic sauces outside your standard rotation that you should really get to know (pg. 13). Have you ever heard of northern Alabama's iconic White Barbecue sauce? How about the sauce that completes a

holiday spread in England called Bread Sauce? And what even is Yum Yum sauce? No, that's not a euphemism. We even dug into the mystery behind why sauces like Ranch are just so addicting and irresistible (pg. 5).

With no limits to what defines a sauce, there's endless opportunity, and that's part of the fun. Almost anything can be included, leaving the world open to discovery, and that's what we're all about anyway, right? Now, let's get lost in the sauce.

UMAMI: WHY WE'RE SECRETLY ADDICTED TO SAUCE

BY MORGAN KATZ

Dip it. Smear it. Pour it. Smother it. Some of us would bathe in it given the opportunity. However you choose to enjoy it, people love sauce, but have you ever wondered why we love putting sauce on our food? The answer is simple: umami.

It's possible you've heard the word "umami" emanating from the TV as your roommate watches Chef's Table, or perhaps you heard whispers of it from a waiter as they elaborately described a dish at that trendy restaurant you just went to. Suffice to say, the word itself is not foreign, just its meaning. You've definitely experienced it, too. Have you ever struggled to put down a can of Pringles? That's the addictive power of umami at work.

Sweet, sour, salty and bitter. Most are familiar with the four basic tastes, but there remains a cloud of mystery around the most recent addition to the group. Some describe it as earthy. Some describe it as meaty. Umami is the pleasant savory taste which leaves you with an almost insatiable appetite, constantly wanting more, and unable to resist reaching your hand into that Pringles can.

Umami, which translates to "deliciousness" in Japanese, was discovered in the beginning of the 20th century by Japanese chemist Kikunae Ikeda who was motivated to identify a specific meaty flavor he tasted in dashi, a traditional Japanese broth made from seaweed that's a staple in the cuisine. His curiosity led him to discover an amino acid called glutamic acid - the chemical compound behind umami's flavor.

Although umami was only recently

coined and described, this flavor has been around in many cultures for centuries through fermentation, cooking, curing or aging - all processes that break down the amino acids that release the umami.

Ancient Romans regularly used fermented fish sauce as a flavor enhancer. Chinese still use fermented fish sauces and soy sauce to bring the distinct umami flavor to their food. The Japanese also strive to achieve umami, which is apparent by their prominent use of dashi and bonito flakes.

If you're not planning on curing your own meats in a barn or fermenting incredibly pungent fish anytime soon, you can find umami in foods that have aged and are just on the cusp of rot like parmesan cheese, cured meats, aged steaks, anchovies, roasted tomatoes, mushrooms and bonito flakes. Incorporating these ingredients into your recipes can add a complexity and depth of flavor that will transform your food. Enter sauce.

Sauces often include ingredients naturally rich in umami and usually require extended cook times, which break down those amino acids and releases the umami flavor. Think: dashi in Japanese cuisine and demi-glace in French cuisine. There is, however, another way to get that sexy flavor into your food.

Say hello to the flavor enhancer MSG that mimics the umami flavor and is frequently found in Chinese food, chip seasoning, Ranch dressing, pre-packaged soups and some fast food. Many believe consuming large amounts of monosodium glutamate can lead to headaches, stomach aches and lethargy, but that's a

debate for another time.

To understand why we crave umami, we must tap into our hunter gatherer mindset. Much like how we avoid bitter flavors because they're an indicator of poisonous foods, we crave umami because its flavor is an indicator of protein, which gives us energy. Energy is cool and all, but we also have an instinct to protect ourselves from ingesting toxins and food borne illnesses that come from consuming uncooked meat.

Rarely is a dish complete without some sort of sauce element and umami is a large reason behind that. It's the component that enhances and marries all the elements in a dish. It's the flavor you never knew existed, but now that you've discovered it, you can't get enough.



2016 FIVE FRIENDS RED BLEND

90% Cabernet Sauvignon, 10% Shiraz



-  Central Ranges, Australia
-  Walking the Brooklyn Bridge at sunset on the cusp of spring.
-  Bone Marrow Bordelaise
-  11 Blocks - Wrabel



-  Dark fruit and wet wood in the early summer with an aroma of nutmeg and cinnamon sticks.
-  Rich, smooth, meaty. Tacky, rough tannins run up and down the center of the tongue.
-  This full-bodied wine is packing some serious tannins and only something equally bold in flavor, like a bordelaise, will be a worthy food companion

Five Friends wine comes from Central Ranges, Australia, a lesser-known wine region that's home to the biggest cool climate region in the entire country. As their name might indicate, the line of wines is made from five different varietals that when mixed, go together as well as you with your closest friends. This particular red is made from a blend of Cabernet Sauvignon and Shiraz. Although originally from the Rhone, Shiraz has found a new home in Australia. More than half of the world's plantings of the grape are found there, and the varietal has become synonymous with the land Down Under.

This is the kind of wine you curl up with on a late night when all you really need is a little quiet and a lot of comforting. The nose presents whiffs of stewed black cherries, overripe raspberries and Smuckers plum jam. There is much more of a smoked meat flavor on the palate that isn't extremely prevalent on the nose. Rich in flavor and body but just smooth enough to drink without snacks, it's the perfect wine to share with a friend over a movie.



BONE MARROW BORDELAISE

Deep brown in color, bordelaise gets its delectably rich flavor from the demi glace and bone marrow. These meaty flavors beg to be served with equally gamey fare like grilled steak or roast beef.

- 1 cup red wine
- 2 sprigs fresh thyme
- 2 shallots, finely diced
- 1 bay leaf
- 1 cup jus de veau lie (or demi-glace)
- 1 bone marrow bone
- 2 tablespoons canola oil
- 1 tablespoon chilled unsalted butter, diced
- 1 tablespoon flat leaf parsley, finely chopped
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh thyme, chopped
- Salt and freshly ground pepper, to taste

SWEAT the shallots in oil in a saucepan then add red wine, 2 sprigs of thyme and bay leaf into the pan and set over medium heat. Bring to a boil then reduce to a simmer. Reduce by half.

ADD the veau to the pan and bring the mixture to a boil again. Skim away any impurities.

REMOVE marrow from bone and cut into a small dice.

WHISK in the bone marrow, butter and remaining herbs and reduce until it coats the back of a spoon. Salt and pepper to taste.

STRAIN and serve immediately.

2014 CHRISTOPHER MICHAEL RED BLEND

54% Syrah, 20% Barbera, 10% Cabernet Franc, 9% Petit Verdot, 4% Malbec, 3% Grenache



Washington State



Staying in on a Friday night reading a kickass book.



Pizza Sauce



I'm Yours – Alessia Cara



Black tea, and smoky ground black pepper. Dark fruits and blackberry pie filling.



Big bones, with a sandpaper-like tannin that sucks you back in for another sip.



An acidic tomato sauce craves a partner in crime willing to stand up to its bold flavors and this lush red is up to the task.

Seeing a lack of accessible, high-quality Oregon wine, brothers Eric Christopher and Ryan Michael Harms founded Union Wine Company in 2005. In order to fill this void and produce the quality of wine they envisioned, the small-scale winery strives to find the best sustainably grown grapes available that are the best expressions of each varietal, ignoring geographic limitations. Because they acquire fruit from all over the state, the wine can only be labeled as from Oregon instead of a specific city or region.

A rustic wine like this is perfect for any time of year. It tastes like a silky voice in the middle of the night and violets in the middle of summertime. It has a smell of a forest after rain, wet, cold earth and damp orange and slightly crunchy brown leaves. Smooth and glossy like satin on the palate with a poppy note laced in the purple plum notes, this wine has big bones and a sandpaper-like tannin that sucks you back in for another sip. It's a great wine to enjoy any night of the week.



PIZZA SAUCE

Nothing beats a classic pizza sauce. Roll out some dough, grab some toppings and make your favorite pizza pies.

- 3 tablespoons canola oil
- ½ cup onions, roughly chopped
- 1 tablespoon garlic, roughly chopped
- 3 tablespoons red wine
- 1 tablespoon salt
- 1 1-pound can crushed tomatoes
- ½ tablespoon oregano

ADD oil, garlic and onions to saucepan and sauté on low heat until caramelized and soft. Once caramelized, turn off heat and add wine.

BRING sauce slowly back up to high heat to burn off alcohol. Add salt.

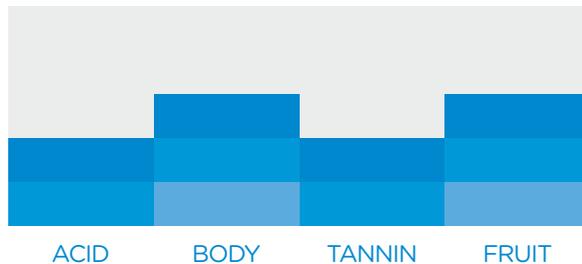
ADD can of tomatoes and oregano and let simmer until the liquid is reduced by ¼. Serve hot.

2016 DOMAINE DE LA DAMASE GRENACHE

100% Grenache



-  Côtes du Rhône, France
-  Sitting next to a babbling brook breathing in open air.
-  Duck Ragù
-  Lush Life - Zara Larrson



-  Smells like crisp open air next to fresh flowing water. It smells like the wild.
-  Chalky and deep with fruit, this is a medium-bodied Grenache that isn't playing around.
-  This wine's rustic tannins and full body are at their best when paired with comfort food like a rich duck ragù.

Domaine de la Damase comes from a family-owned vineyard in Violes, a small village in the Côtes du Rhône region. The Latour family is no stranger to winemaking; they've been in the business since 1877 when they first purchased the estate. Five generations later, Sébastien Latour is continuing the family tradition and working alongside his mother Bernadette to produce delicious wine made from organically farmed grapes.

Notes of espresso beans and hazelnut waft from the glass after it's had a few minutes to open up. You'll also find hints of pink peppercorns and green waxy grass, prunes and cranberries on the nose. This wine has a bold mouthfeel and rustic tannins that blanket every inch of the palate. Raw and bold, this is a dazzling red coming out of France that makes it just a little easier to relax after a long day's work.



DUCK RAGÙ

A rich duck ragù is hard pressed to find a better companion than a wide pappardelle pasta that gives the meat sauce plenty of surface area to stick to.

- 4 duck legs, trimmed
- 1 tablespoon canola oil
- 1 fennel bulb, finely diced
- 1 large carrot, finely diced
- 1 large red onion, finely diced
- 3 tablespoons tomato paste
- 4 star anise
- 2 cups red wine
- 2 cups chicken stock
- 1 tablespoon fresh sage, minced
- Salt and freshly ground pepper, to taste

PREHEAT oven to 350°F.

HEAT a lidded, heavy-bottom pot over medium heat. Add oil to the pot and the duck legs skin side down.

COOK until the skin is browned. Flip and brown the other side. Set aside.

ADD the fennel, carrot and onion to the pot and sweat the vegetables. Move all the vegetables to the sides of the pot and add the tomato paste. Let the tomato paste get close to a burn in the fat.

ADD star anise, wine and duck legs and reduce sauce by half.

ADD chicken stock, bring to boil then reduce heat to a simmer. Cover pot and put in the oven. Cook until legs are almost falling off the bone.

COOL overnight. The next day, gently heat until the legs can be removed. Peel off skin and dice. Pull the meat off the legs in chunks. Do not shred.

PLACE meat back in the pot with duck skin and add the sage, salt and pepper to taste.

LET'S GET SAUCY: 10 SAUCES YOU NEED TO KNOW

BY CHINAZOR OFFOR
ILLUSTRATOR TAMARA RAHOUMI

THE WORLD OF SAUCE is incredibly vast. Sauce can be creamy, sweet, tangy, spicy and have pretty much any flavor imaginable. There are the tried and true we've come to depend on like ketchup, hot sauce and mayonnaise, but we've rounded up some of the not-so familiar sauces. These bad boys are flavor-packed and are sure to stir up your cooking game. They'll have you wondering, "what could I have possibly been eating before?"

Béchamel

This milky sauce is thickened by a roux of flour and butter, and is absolutely necessary in creating a variety of dishes. For example, a béchamel is used in making a cheese sauce for macaroni. You're most likely to whip up a béchamel to serve as the base when making your favorite thick soups like chowder.



Béarnaise

As a close relative of hollandaise sauce, béarnaise is a combination of egg, butter and an acid. The main difference between the two is that béarnaise gets its acidity from a white wine vinegar rather than lemon juice. Try it for yourself on top of a big juicy steak.

English Bread Sauce

This British sauce dates back to medieval times, and it involves adding breadcrumbs to a mixture of milk, cream and spices. The result is a sauce that is traditionally served on Christmas and is used to complement the taste of turkey, brussel sprouts and almost any holiday dish.

Chili Garlic Sauce

If you like Sriracha, you should try its thicker, spicier cousin, Chili Garlic Sauce. Made from chili peppers, garlic and vinegar, this paste-like sauce has a variety of uses. From a topping on eggs to a marinade with a kick, this sauce is sure to become a household staple.



Chimichurri

While similar in appearance to pesto, Chimichurri is by no means Italian. This Argentinian staple consists of parsley, garlic, vinegar and usually red pepper flakes. While incredibly easy to make, the effect it has on food is no little feat. It throws a parsley-packed garlic punch that's best dished out on some steak or a chicken fillet to get the full experience.

Hoisin

Hoisin Sauce is similar to barbecue sauce in that it's thick and sweet but the syrupy texture and garlicky taste sets it apart. This sauce is normally served with Chinese cuisine and can also be used as a glaze. Hoisin glazed salmon is an absolute must-have.



Peri Peri Sauce

This sauce is created from the African Bird's Eye Chili which gives the sauce a taste bud-pleasing kick. Peri Peri is commonly made with chilis, pimento peppers, garlic and vinegar, and is used as a topping, marinade, or pretty much any way your heart desires. Its ultimate pair is chicken and is regularly used to make various South African and Portuguese dishes.

Szechuan

Szechuan sauce has caused much debate in the hearts of Americans. Is it a sauce, or is it a type of cuisine? One thing's for certain, it contains garlic, chilis, vinegar, sugar and other spices. This sweet and salty addition is best when paired with chicken or tofu!

White Barbecue Sauce

You probably grew up used to reddish-brown barbecue sauce varieties with your ribs. However, down South in Alabama, White Barbecue sauce reigns king. Created in 1925 by Bob Gibson, White Barbecue sauce is made from a mayonnaise base with vinegar, horseradish and mustard. This northern Alabama staple tastes great alongside smoked pork and goes nicely atop salad greens.

Yum Yum Sauce

This Japanese steakhouse staple remains a mystery to many. However, once used, people become diehard fans and can't imagine fried rice without it. It's a quick mix of mayonnaise, butter, tomato paste and sugar, but spices are often added to give it a little extra something. It's pretty universal and can be eaten with grains, meats and a variety of veggies.

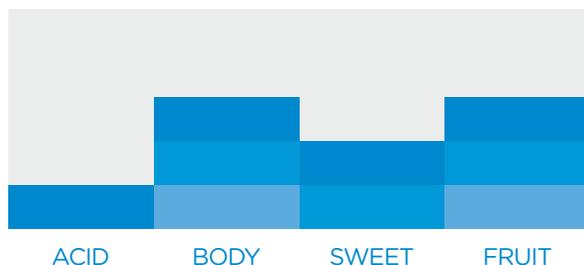


2017 BANYAN, GEWÜRTZTRAMINER

100% Gewürtztraminer



-  Monterey County, CA
-  Waiting for sunset at the Montauket Hotel.
-  Thai Beurre Blanc
-  Up All Night - Beck



-  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.
-  The citrus and sweetness in this Gewurtz align perfectly with the Kaffir lime and coconut cream in Thai Beurre Blanc.

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 night long.



THAI BEURRE BLANC

With coconut cream and Kaffir Lime, the crew at Emily has given this traditional French white butter sauce a Thai influence. We recommend preparing a flakey white fish, like cod or sea bass, with a bed of wild rice to accent the exotic flavors of this beurre blanc sauce.

- ½ tablespoon butter
- 1 shallot, minced
- 1 tablespoon white wine vinegar
- 2 teaspoons dry white wine
- 1 tablespoon coconut cream
- 1 cup butter, cubed
- 1 tablespoon salt
- 1 Kaffir Lime, thinly sliced

MELT ½ tablespoon of butter into saucepan. Once melted, add shallot.

ADD the white wine vinegar and dry white wine into the saucepan as you are cooking and stirring the sauce.

COOK until liquid is almost totally evaporated.

ADD the coconut cream to the sauce then whisk in the cubes of butter one at a time and immediately turn to low. Continue whisking in the butter, one or two cubes at a time, until fully incorporated.

WHISK continuously until the sauce is thick like heavy cream then add the Kaffir Lime and salt. Best served immediately.

2016 UNDERWOOD ROSÉ

Pinot Gris, Pinot Noir, Riesling, Muscat, Chardonnay



Oregon



Daydreaming about summer shenanigans.



Lyonnaise Sauce



RIP - Olivia O'Brien



Clean with a slight touch of brine, sea salt-crusted ultra juicy peaches and cantaloupe.



Juicy red fruit notes of strawberry, raspberry and cranberry that make you crave summer.



Rosé pairs incredibly well with almost any food, and this pink's medium acidity is a lovely complement to this light sauce.

Remember the rosé that comes in a can? Yeah, that's these guys. Although this isn't the can, it's the same tasty and refreshing rosé found in the can; there's just more of it here in the bottle. Union Wine Company's mission is to find tasty fruit, no matter where it's from, and transform it into delicious juice. The grapes used to make this quaffable rosé were sourced from four vineyards in three different wine regions in Oregon and are an excellent example of how Union Wine carries out its mission of creating high-quality, accessible Oregon wine.

"Summer water" is a term used for easy-drinking rosé that makes you feel like you are living in an endless summer. Underwood has captured the whole "summertime good feelings" vibe with this lean, fruit-driven rosé that slaps a smile on your face. On the nose, you'll find notes of cantaloupe, honey and white flowers blooming in the spring. This wine is crisp, with a medium acidity that is just enough to have you begging for another sip - the perfect wine to get you ready for the summer.



LYONNAISE SAUCE

This version of another classic French sauce is on the lighter side and is the best version of itself when served with fish and poultry dishes.

- 1 cup white wine
- ½ cup Shoyu (Japanese soy sauce)
- 1 tablespoon butter
- 1 cup onion, finely chopped
- 1 clove garlic, minced
- Salt and freshly ground pepper, to taste

MELT ½ of the butter in a frying pan (for more flavor, use a pan that has been previously used to cook meat).

ADD the onions and garlic to the pan and sauté until tender.

ADD the white wine, shoyu, remaining butter, salt and pepper once garlic and onions are sautéed.

MIX with wire whisk until all ingredients are incorporated.

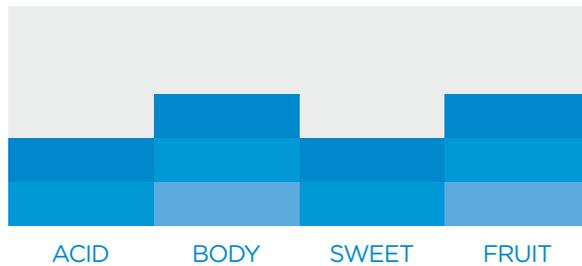
SIMMER for 15 minutes.

2017 FOLK MACHINE WHITE LIGHT

40% Riesling, 30% Tocai Friulano, 11% Verdelho, 11% Sauvignon Blanc, 8% Muscat



-  Suisun Valley, California
-  Spending quality time with the people you love.
-  Sauce au Poivre
-  Poison - Rita Ora



-  Yellow fruit, lemon curd and yellow cake mix. Smells of stale lemon bars and pie crust.
-  The body is round and lush with some baking spice and citrus that work well together.
-  This medium-bodied white has clean, crisp notes that won't trump the delicate simplicity of a Sauce au Poivre.

With no land, grapes, winery or employees to call his own, winemaker Kenny Likitprakong considers himself a "hobo winemaker." But he doesn't let that get in the way of him making wine. Instead, he leases vineyards from other winemakers and produces the best wine possible using organic and sustainable farming methods. The grapes used to make this white blend come from all over California, keeping with the "hobo winemaker" theme, but are blended together to make a bright white wine.

Robust on the palate, smooth and sleek. Bring this bottle to a dinner party or a family gathering, and its dynamic characteristics like its crisp citrus notes, its rocky minerality and kiss of spice will be a hit. The wine has a nose of clean and yeasty notes that are stacked with layer upon layer of jasmine and beaming bright citrus. Silky on the palate, this medium-bodied white is great for the winter months, but it would also do well with food in the summer.



SAUCE AU POIVRE

Have you ever heard of Steak au Poivre? This is the pan sauce that completes that juicy, peppery steak, and it shouldn't be eaten any other way.

- ¼ cup dry white wine
- ¾ cup heavy cream
- ½ teaspoon Dijon mustard
- 1 pinch coarse salt

ADD wine to a saucepan and cook, stirring until wine is reduced by half.

ADD cream once reduced and cook until sauce coats the back of a spoon.

STIR in mustard and season with salt.

WINE JUMBLE

Each circled letter, in order from top to bottom, will reveal a hint for an upcoming theme! Hint: all of the jumbles are related to sauces and the wines in this box, so flip through the magazine if you get stumped!

JIOND
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BECALM
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THEPUCK
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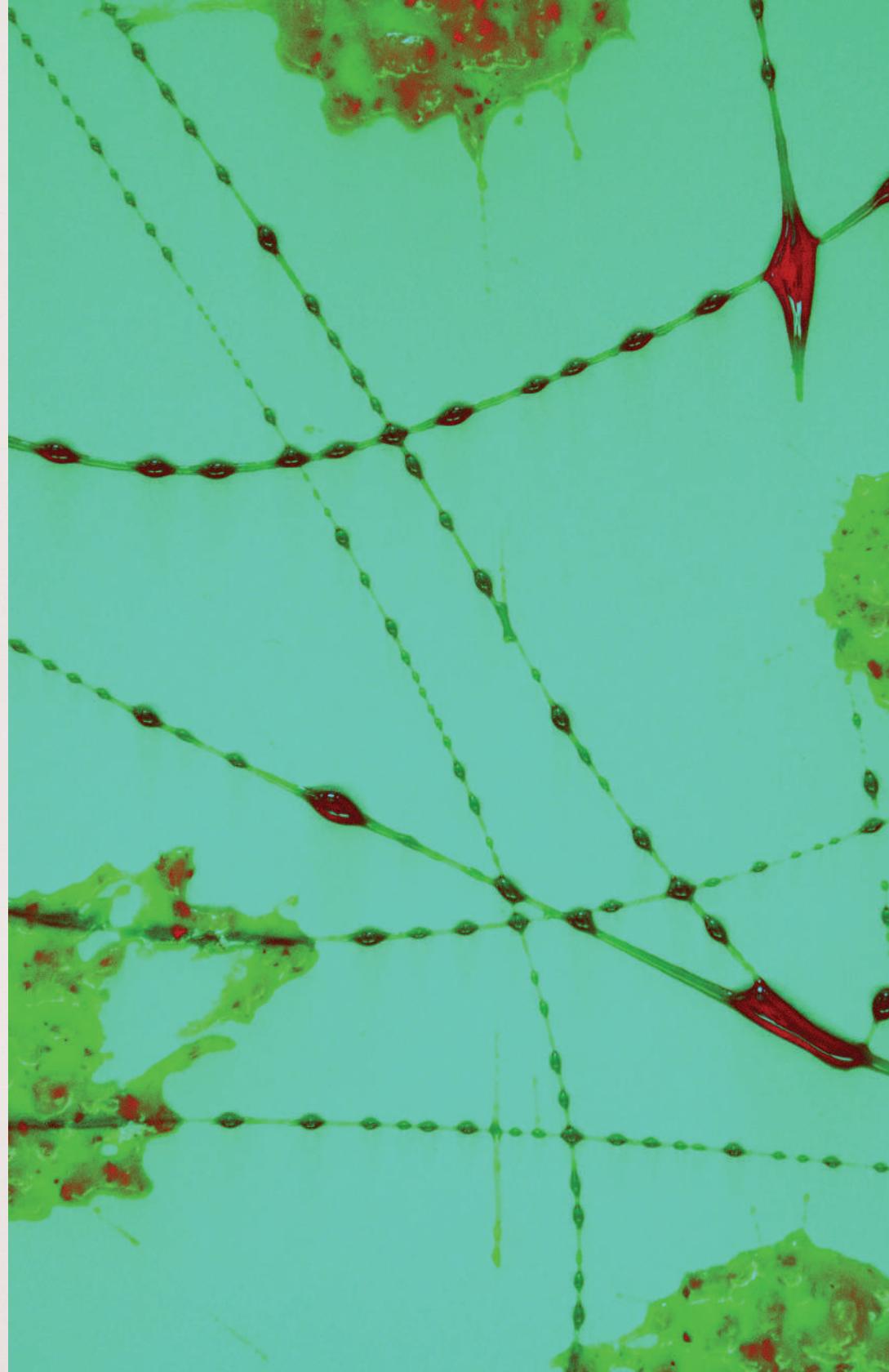
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Print answer here: ○ ○ ○ ○ ○ ○ ○

1. dillon 2. malbec 3. ketchup 4. oregon 5. sriracha 6. alfredo





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