

thebacklabel<sup>®</sup>

A monthly wine journey curated for adventurous souls

# SOUP





# STAY WARM FRIENDS!

BY LOGAN LEE

**CAN YOU FEEL IT?!?** We're in the homestretch of winter! Wine aka the Earth's nectar has helped take the edge off another frigid season. But, to be clear, this polar vortex stuff is no joke.

I can remember my first winter in NYC just 5 years ago. It was the first year of the Polar Vortex phenomenon and the endless snow storms and sub-freezing temps were still a novelty to me. I kinda thought a blizzard was fun! But I was woefully underprepared. That first season, I learned about all the essential gear required to survive a bad NYC winter. Waterproof boots are a must. Scarves are a utility and not a fashion statement. And finally, a puffy jacket is the best jacket when the mercury drops into the teens! That first winter was brutal and it even ended with a final blow. It literally snowed on the first day of spring. Not cool!

The last weeks of this season — that feeling of winter moving at a glacial pace to turn into a warmer spring — is the inspiration for the March box! We've found 4 robust red wines from Spain, France, Chile and Italy that are almost as good as a fancy ski chalet with a blazing fireplace. Almost. We've got a bottle of Cava from the OG of Cava, and when I say OG, I mean literally the original family that started making Spanish sparkling wines in the 1500s. This juice makes a mean mimosa and will be perfect to pop on the first nice afternoon of spring! The second white wine is from a co-op of small wine producers in Bordeaux. Bordeaux does Sauvignon Blanc like few wine regions do. The final white is an indigenous grape called Grillo from Sicily. I think you'll enjoy the taste of Mediterranean sunshine in the bottle!

And what better than soup to survive the last few weeks of chilly weather? If you are anything like me, nothing beats a soul-warming soup during winter. Enter our new buddy, Ben LeBlanc! He's native to Louisiana, a gumbo aficionado, moved to NYC for banking but ended up as a soup entrepreneur and is the founder of Good Stock! His soups plus these wines can help get us all to spring!

And since we've got all this awesome soup and vino, we're capping off the mag with a dope, boozy, wait for it... grilled cheese.

Stay warm and enjoy! Warmer days are almost here!

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## THIS MONTH'S RECIPES BROUGHT TO YOU BY:



At Good Stock, we believe that every meal should be delicious. Life is too short to not enjoy one of the most elemental aspects of living. Every breakfast, lunch, dinner, and snack in between should give you a little bit of happiness with each bite.

We try to do our part in this by making soup. The original comfort food, soup is the ultimate in slow and delicious. It is a dish that has been eaten in every culture across the world for thousands of years. It is nurturing. It is warming. It reminds us of home. Yet we rarely found soup that lived up to our expectations. So, we decided to make it ourselves.

[www.goodstocksoups.com](http://www.goodstocksoups.com)

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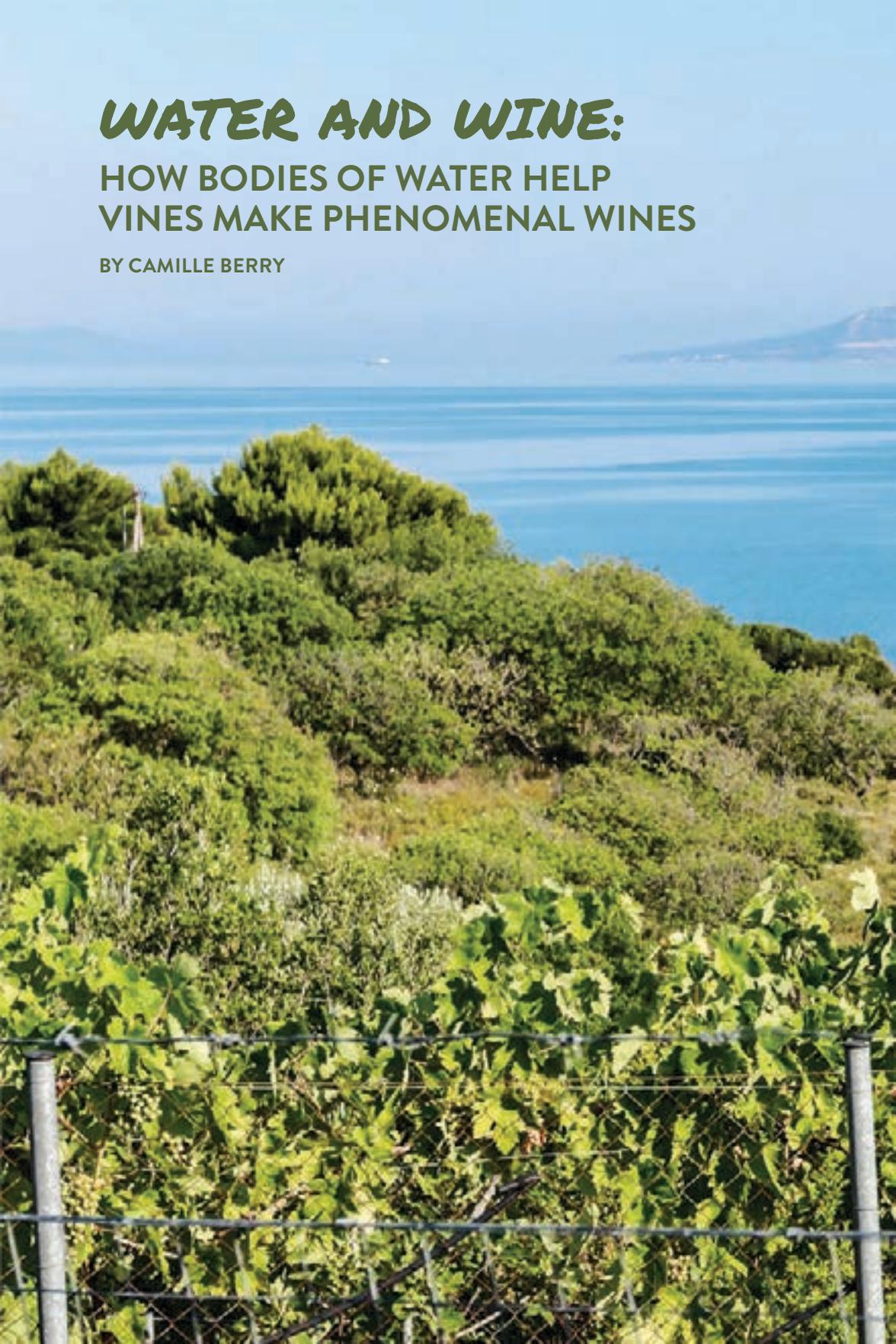
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# WATER AND WINE:

## HOW BODIES OF WATER HELP VINES MAKE PHENOMENAL WINES

BY CAMILLE BERRY



**BY NOW YOU KNOW** all about terroir. Take soil, add climate, a dash of elevation, a soupçon of aspect, a generous helping of topography and, naturally, the hand of man, and you start to get the basics of that sometimes confusing term. This synthesis of various geomorphic features and viticultural know-how is what gives us wine fiends that alcoholic drink we love so.

But looking closer at the crème de la crème of the world's wine regions, we see a pattern begin to emerge. Many of the top appellations share a common theme: proximity to water. Why does water matter? The answers begin to unfold when we consider climate.

Climate plays a major role when it comes to the grapes' ability to grow and ripen. Generally speaking, the Goldilocks zone for growing grape vines is between 30° and 50° latitude, north and south. In regions with marginal climates, a body of water can mean do or die for vines. Rivers, lakes, and oceans will dramatically change what can happen during the growing season. Here's how.

### RIVERS

Many of our favorite wine regions have rivers trickling through their landscapes. Rivers make viticulture possible in regions where it gets really cold or really hot. Steep slopes can be a common feature around rivers. In cooler regions, this is a real boon for growing wine grapes. Heat rises and cold sinks – so cold air will settle at the bottom of a slope and your uphill vines will be less likely to suffer from spring frost or freezing spells.

Another little bonus is that vineyards planted on the banks of rivers receive the benefit of reflected sunlight and heat. It's virtually a must-have in marginal climates like German fine wine regions such as the Rheingau or Mosel.

But rivers don't just facilitate winemaking vines in cooler areas. In warm-to-hot climates, vines planted on the steep slopes of the riverside benefit from cooler nights. As a result, grapes preserve acidity. This means the final product may be rich and ripe while still achieving balance via that hallmark mouthwatering acidity that draws us back sip after sip.

In more moderate climates, rivers can lend a hand in encouraging the growth of botrytis cinerea (aka noble rot); France's Sauternes and Coteaux du Layon and Tokaji in Hungary are a few examples of sweet wine regions adjacent to rivers. The botrytis cinerea fungus needs warm, humid conditions to take, and rivers lay the groundwork for the creation of many of the world's most legendary dessert wines.

As if all this wasn't enough, these steeper riverside

conditions put stress on the vines, which ultimately yields higher quality berries. Poor soils and limited access to water equal struggling vines which create more flavorful grapes – always a good thing. Moreover, back in the day, rivers also served an important role in shipping wines to various markets.

### LAKES

Water is rather effective at storing heat and can act as a natural heater once the Mercury dips. This is simply due to the fact that water takes longer to change temperature compared to air. In short, lakeside northerly wine regions can not only make wine but make damn fine wine at that. Their resident lakes help prevent the threat of sudden frosts. Think the Finger Lakes and Okanagan Valley. A warmer lake can also contribute to making the growing season last that little bit longer, ensuring grapes ripen to perfection before they're harvested. On the other side of the coin, a cooler lake will help moderate summertime temperatures, so grapes hang on to their acid levels.

And like rivers, lakes can also play a major role in promoting the spread of botrytis. Large, shallow lakes like Austria's Lake Neusiedl not only moderates the climate of the region but improves the humid conditions needed for botrytis.

### SEA

While proximity to the ocean can bring a slew of viticultural hazards (i.e. humidity, wet weather), in warmer climates, the cooling ocean breezes preserve much-needed acidity in the grapes. As you'll know by now, the hotter the climate, the easier it is for grapes to ripen. Maintaining the acidity to create balanced wines can become a challenge. Cool currents and the fogs and coastal zephyrs they produce mitigate daytime heat in the vineyards. A few wine regions which benefit from coastal influence include South Africa's Western Cape, the California appellations of Napa, Sonoma and Santa Barbara, in addition to parts of Portugal and Spain (check out Sherry).

Whether you prefer sipping on a rich Douro red, a racy Rheingau Riesling, or ending your meal with a magnificent noble rot wine, the next time you enjoy a glass, take a minute not only to savor the flavors dancing across your palate, but also to appreciate the influence that the world's rivers, lakes, and oceans have on your wine. They make a delicious difference.



## 2015 JEAN MARC BARTHEZ BORDEAUX ROUGE BORDEAUX, FRANCE

50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon

 A touch of French rural soul blended with fresh blackberries

 Smushed black currants with uber tasty pencil shavings

**MOOD:** Throwing on that beret from the depths of your unruly closet and practicing your French accent while jamming to J'ai Claqué La Porte by Chromeo



**B**ordeaux isn't all chateaus, Porsches, and mega-wineries. There is an “alternative” Bordeaux that is populated by the small independent estates that line the banks of the Garonne and the Dordogne Rivers, where conscientious growers craft honest bottles for everyday enjoyment rather than 100-point scores. This is the Bordeaux to which winemaker Jean Marc Barthez belongs. The archetypal “dirt-under-the-fingernails” winemaker, he serves as the president of a small co-operative winery in Monségur, an ancient village founded by Eleanor of Aquitaine in the 13th century. There, he oversees a handful of growers who cultivate small family vineyards and join forces to produce Bordeaux wines that their friends and neighbors can actually afford.

The juice is exuberant like kids asking their parents for a Wendy's Frosty in the after-school pickup line. Translate that into wine speak and it means the wine is bright, fresh, and ripe fruit-tastic. The nose is classic, old-school French wine dominated by black currants and blackberries. It finishes with a subtle touch of earthy pencil shavings. And yes, pencil shaving flavor is delish!

 Take your kitchen to Bordeaux for the evening and make the traditional sauce Bordelaise. It's made with red wine, marrow-based brown stock, shallots, and seasonings. It's killer with a steak or seared Jackfruit aka the vegetarian meat!



## BEEF BARLEY

**YIELD: ABOUT 1 GALLON OR  
8 SERVINGS**

**1 1/2 lbs Beef top round, stew meat,  
trimmed of fat and dice**

**1/4 cup vegetable oil**

**1 medium onion, medium dice**

**1 medium carrot, diced**

**1 stalk celery, diced**

**2 cloves garlic, minced**

**1/4 cup tomato paste**

**1/2 cup dry red wine**

**2 quarts chicken stock**

**2 bay leaves**

**3/4 cup pearled barley**

**Salt and pepper**

Trim fat from beef and dice beef into 1 inch cubes. Season with salt and pepper. In heavy-bottomed pot, heat vegetable over medium-high heat until very hot. Sear the beef cubes until browned on all sides. You don't want to overcrowd the pot, so this may need to be done in batches. After the beef is seared, add the vegetables and sauté until softened and they begin to color slightly, about 5 minutes. Add the tomato paste, stir thoroughly, and sauté for another 5 minutes. Stir frequently so that the tomato paste does not stick to the bottom of the pot and burn. Add the red wine to deglaze the bottom of the pot. Cook for 3 minutes to burn off the alcohol. Add the chicken stock and bay leaves and bring to a boil. Once boiling, lower the heat and simmer gently for an hour. Add the barley and cook for 25-30 minutes, until soft. Skim any fat floating on top.

Garnish with chopped parsley.



## 2017 POGGIO ANIMA "SAMAEL" MONTEPULCIANO ABRUZZO, ITALY

100% Montepulciano



Freshly picked plums, lignonberry (aka mountain cranberry) jam, and black raspberries (they're a thing)



Ripe blackberries ever so slightly covered with chocolate and baking spice

**MOOD:** This bottle and the new single Harmony Hall by Vampire Weekend are both like a greeting from an old friend. Nostalgia plus continuing the journey anew.

### FRUIT



### TANNIN



### ACIDITY



### BODY



**A**bruzzo is a delicious wine region just East of Rome nestled along the Adriatic sea. The ocean is embedded in all things Abruzzo from the wine to the cuisine to just a lazy summer day on the beach. And Italians do the beach extremely well. This bottle is made of 100% Montepulciano grapes that are handpicked from one vineyard in the town of Chieti, which is located less than half a mile from the spiaggia, Italian for beach!

This juice is an elegant purple and violet color screaming for your lips with waves of ripe plum and dark raspberries flowing as you pour the vino into a glass. The sipping is a continuation of that black fruit but darker chocolate notes and a hint of spice join the party. This is smooth and easy drinking and one of the better values out of Italy right now.



A big heavy plate loaded up with Abruzzo tomatoes, spices, spicy pepper, clams, and mussels steaming will make your apartment spell like an Italian beach vacation



## RIBOLLITA

**YIELD: ABOUT 1 GALLON OR  
8 SERVINGS**

**1 medium onion, diced**

**1 stalk celery, diced**

**2 medium carrots, diced**

**2 cloves of garlic, minced**

**2 Tbsp tomato paste**

**1/2 lb haricots verts, sliced into 1/2  
inch pieces**

**1 head escarole, chopped small**

**1/2 cup dried cannellini beans,  
soaked at least 8 hours (or 1 14oz  
can)**

**14oz can diced tomato**

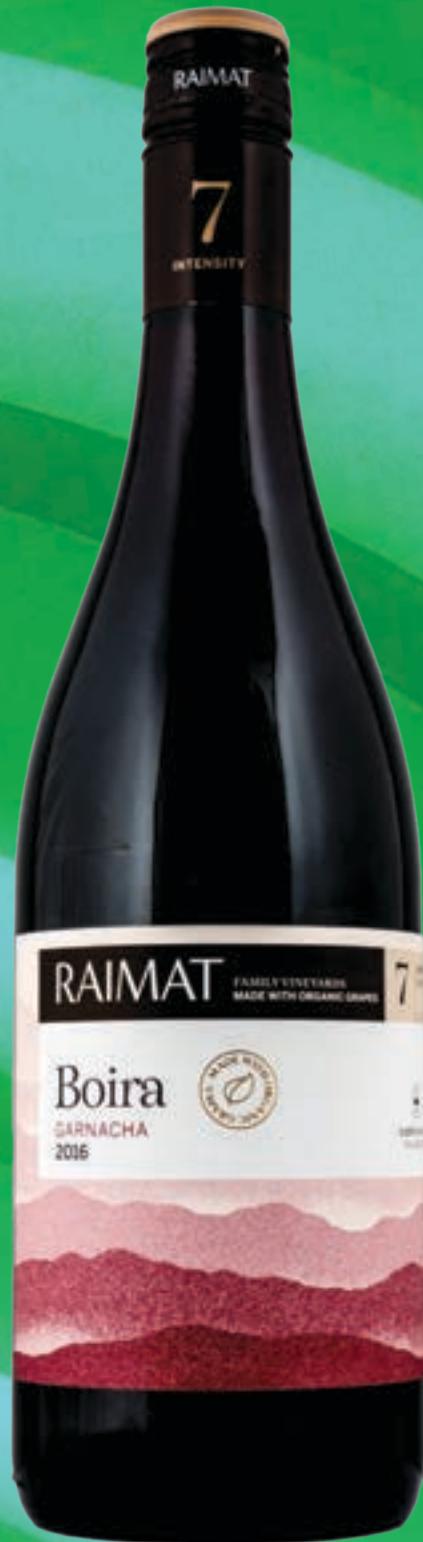
**1/2 cup olive oil**

**salt and pepper**

**2 quarts water**

In a large pot, heat the olive oil over medium heat. Add the onions, celery, carrots, and garlic, and season with salt and pepper. Sauté until the vegetable soften and begin to color. Add the tomato paste, stir well, and sauté for another 10 minutes. Stir frequently so that the tomato paste does not stick to the bottom of the pot and burn. Add the water and bring to a boil. Lower the heat and simmer for 30 minutes. Then add the beans, haricots verts, and diced tomato. Simmer for another 5 minutes. Add the escarole and simmer for 10 minutes. Taste and season with salt and pepper, if needed.

Serve over dried, toasted bread cubes.



## 2016 RAIMAT BOIRA GARNACHA

CATALUNYA, SPAIN

100% Garnacha



Blueberries and blackberries have a breakdance battle in a bouquet of violets



Youthful, supple, fresh = gulp-able

**MOOD:** OutKast is performing a live set of So Fresh, So Clean in your studio apartment... yeah, this juice is that youthful and fresh!

### FRUIT



### TANNIN



### ACIDITY



### BODY



**T**he Raimat Garnacha is from the same crew that produces the Anna de Codorníu Cava that we have been so high on this year. They've been making vino since the 1500s, so they should be pretty damn good at it by now! This Garnacha is made from 100% certified organic grapes and the winemaking process is also certified sustainable. The 2016 harvest was considered excellent in Spain, which allowed these little magic berries to stay on the vines a bit longer and get riper, juicier, and exuberant with flavor.

The nose is unbelievably vibrant fruitiness of Picota cherries (or Ambrunes), which is a juicier, riper, and sweeter cherry variety. Aka delicious. The palate is lush, velvety, soft, and supple. It's like your mouth can actually feel that this wine is from fresh and youthful grapes. Crack the top and enjoy these vibrant cherries!



We're thinkin' tapenade or a yummy pâté spread across some dope crackers or cold cuts on Ritz like a Lunchables masterpiece.



## CARROT & GINGER SOUP

**YIELD: ABOUT 1 GALLON OR  
8 SERVINGS**

**2lbs carrots, sliced thin**

**1 small onion, large dice**

**2 cloves garlic**

**1/2 cup olive oil, split in equal parts**

**8 cups water**

**salt and pepper**

**3 inch knob of ginger, peeled and  
sliced**

**1Tbsp agave syrup**

**16oz water**

Heat 1/4 cup olive oil over medium heat. Once hot, add carrots, onions, and garlic. Season with salt and pepper, and sauté until soft. Once the vegetables are soft but before they are colored, add water and bring to a boil. Turn down the heat and simmer for 30 minutes until the vegetables are very tender.

While the soup is simmering, add the ginger, agave, and water to a blender. Blend until very smooth. Depending on the strength of your blender, this may take a minute or two. When the soup is ready, add the ginger puree to the soup. Taste and season, if necessary. With an immersion blender, puree the soup while slowly streaming in remaining 1/4 cup of olive oil. (This can be done in a regular blender, but will need to be done in batches.) Taste and season, if necessary.

Serve with crème fraîche and sliced chives.



## 2015 AQUITANIA CABERNET SAUVIGNON

MAIPO VALLEY, CHILE

85% Cabernet Sauvignon, 15% Syrah



Doing the juicy and fruity twist with cherries, plums, blackberries, and cassis



Ripe red fruit melts into clingy and velvety tannins with toasty oak that lingers in all the right ways

**MOOD:** You're full throttle... belting out Cardi B's Money in a private karaoke room with the crew.

### FRUIT



### TANNIN



### ACIDITY



### BODY



Over the top wines that are all oak and giant fruit bombs have fallen quite out of vogue over the last decade, which is a good thing, but it doesn't mean big-bodied and bold wines aren't absolutely delicious. It just means there wasn't a great selection of bigger wines on the market. They were mostly cheap knockoffs trying to appease the perceived American palate.

Enter this lush and voluptuous Cabernet Sauvignon from Chile's Maipo Valley, which is Chile's most famous wine region. The climate in the Maipo Valley is warm and arid making it a prime spot for full-bodied red wines. The Aquitania vineyard began with two wine all-stars, Bruno Prats of Cos d'Estournel and Paul Pontallier of Chateau Margaux. This juice has a super pretty ruby red tint, and the robust fruits of plum, cherries, and blackberries cling to the side of your mouth like a party that never ever needs to end.



Go with Peruvian beef tenderloin, which is basically an Asian-influenced South American steak treat! Seriously, it is a flavor powerhouse of deliciousness!



## ROASTED MUSHROOM SOUP

**YIELD: ABOUT 1 GALLON OR  
8 SERVINGS**

**1lb button mushroom**

**1/2lb shiitake mushrooms**

**1 large onion, large dice**

**6 cloves whole garlic**

**1/2 cup extra virgin olive oil, divided  
into 2 equal parts**

**2 Tbsp butter**

**3/4 cup flour**

**8 cups water**

**3/4 cup heavy cream**

**2 Tbsp dried mushroom powder (if  
available) \*recipe below**

**salt and pepper**

Preheat oven to 450°. In a roasting pan, combine the mushrooms and 1/4 cup olive oil. Salt and pepper evenly. Stir well and put into the oven. When roasting, the mushrooms will release a lot of moisture. Stir thoroughly every 10 minutes. Once most of the moisture evaporates, the mushrooms will begin to caramelize and turn darker in color. This can take anywhere from 30-60 minutes. When the mushrooms are dark, add the onions and garlic, and stir thoroughly. Roast until the onions and garlic are well-colored, about 30 minutes.

When the mushrooms, onions, and garlic are nearly finished roasting, it is time to make the roux. Heat remaining olive oil and butter in pot over medium-low heat. Once the butter is melted and the oil mixture is hot, add the flour and stir thoroughly with a whisk. Whisking constantly, being sure to incorporate the flour thoroughly. You do not want your roux to have any lumps of raw flour. The roux is ready when it turns a light blonde color. Add the water slowly, stirring well to incorporate the roux. Add the roasted mushrooms and vegetables to the pot. Be sure to scrape all the browned bits that may stick to the roasting pan. This is where much of the flavor is! Turn the heat to medium-high, and stir every few minutes as the water heats up. When boiling, reduce the heat and simmer for 30 minutes. Add the cream and stir well. Puree the soup with an immersion blender (or in a regular blender in batches) with pulses. We prefer to leave a few mushroom chunks or bits in the soup, so we do not puree until fully smooth. Before the final puree pulse, add the mushroom powder (if using). Taste and season, if needed.

### **Dried Mushroom Powder**

Puree a few ounces of a variety of dried mushrooms in a coffee/spice grinder or a blender until very fine and only a powder remains.



# SOUP HACKS FROM A SOUP MAVEN

BY LOGAN LEE WITH BEN LeBLANC

**MEET BEN LeBLANC.** He's the guy behind the delectable soups in this month's thebacklabel. Ben's journey to soup stardom was anything but typical, but once you get to know him, it is not at all surprising. Ben and I snagged a coffee in the awesome SoHo coffee shop, Ground Support in early February. Selfishly, I really just wanted to get as many soup hacks as possible.

LeBlanc grew up in Louisiana, and the entertaining culture in Louisiana is strong to quite strong! If you've ever been lucky enough to attend an LSU tailgate or stumble into a crawfish boil on the streets of New Orleans, then you know exactly what I mean. Despite a career in finance bringing Ben to NYC then London and back to NYC, this culture is part of Ben's DNA, and he's spent the last 5 years bringing that DNA to life with the coolest NYC soup shop... Good Stock.

So the secret to awesome soup and why Good Stock makes killer soups is all about the stock. I always thought making stock would be a huge time suck and I always settled for the grocery store cartons... never again! But first, what even is stock?!!?

Stock is a liquid made from simmering ingredients (or even just one ingredient) in water. It forms the base of soups and sauces. Most commonly, it is made by combining and simmering bones and vegetables, but great versions can also be made with ingredients such as mushrooms and seaweed, for example.

Here is the soup hack to elevate your soup skillz! Ben calls it the "Scrap Method"!

## WHAT GOES INTO STOCK?

Stock is traditionally made of four components:

1. Bones - any type of bones
2. Vegetables - most commonly, onions, carrots, celery, and garlic. Tomato is a nice addition!
3. Spices and herbs - most commonly, parsley, thyme, and black peppercorn
4. Water

## INTRODUCING THE SCRAP METHOD

This method could not be easier. You'll get all the ingredients simply by saving the scraps from food you're already making and eating.

Let's start with the bones. Save the extra ones from any dish and freeze them until you have one to two quart-sized bags. What kind of bones are we talking about? Literally any bones at all. Did you roast a chicken, or buy a rotisserie chicken from the market? Save the carcass. Had a pork chop at a restaurant? Have them box up the bone and take it home. Made bone-in ribeye at home? Save that bone! (You see where this is going). You could keep bones of strictly one type to keep your stock pure, or combine a variety to make a good mutt stock. We are fans of both, but most frequently go with the mutt version at home. When you've got one to two quart-sized bags of frozen bones, you've got enough to make 4 quarts of stock, which is plenty for your typical homemade soup. You'll use some now, and put the rest in the freezer for when it's time to make soup next.

Next, the vegetables. We recommend saving the scraps from the vegetables you've prepped for other meals. Celery tops and ends, carrot ends, onion skins and pieces - save them all. The rest of that parsley bunch that you didn't use, throw it into a freezable bag and wait until you have enough bones for a batch. If you're not cooking that much at home, then quarter an onion and roughly chop one carrot and two celery stalks. Go ahead and add in a couple of garlic cloves too, and some sprigs of thyme and parsley, or whatever herbs you have lurking in your fridge.

## NOW WHAT?

Now it's time to make the stock.

Short version: throw all of the ingredients into a pot, bring to a boil, reduce heat to a low simmer, and cook for a couple of hours. Simply strain out the solids, and Voilà! - you've made stock.

*Check out [thebacklabel.com](http://thebacklabel.com) for extended instructions on making your stock!*



## ANNA DE CODORNÍU BLANC DE BLANCS NV SPAIN

70% Chardonnay 15% Parellada 7.5% Xarel-lo 7.5% Macabeau

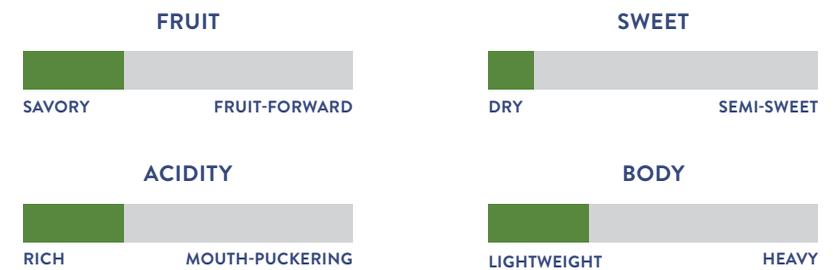


Tropical resort wear flowing through the air of a bakery in a Mediterranean beach town



A complex rich creaminess separates these bubbles from the cheaper options

**MOOD:** After a week of working 9 to 5, Dolly Parton style... we're punchin' the clock on Friday and celebrating the weekend with some bubbles!



Welcome to Tasting Notes... the "fun facts" edition! 1. Spain is the second largest sparkling wine producing country in the world! 2. The Codorníu family basically invented Spanish bubbly aka Cava. 3. The fam settled its original vineyard in Catalonia in 1551. Columbus had barely even discovered the Americas. 4. "Anna," the bottle's namesake, is the last heiress holding the family name! 5. Codorníu is the oldest family business in Spain and the 17th oldest in the world.

The nose shows off notes of nectarine and grapefruit and it kinda feels like playing hide and seek in a citrus grove on a deserted tropical island. The palate is quite elegant with creamy and frothy freshness created by the fine, persistent bubbles of the juice! We've gotta tip the hat to the Codorníu winemakers for the vivacity and fruitiness in this bottle due to the extra love and aging for 15 months!



A spread of salty Iberico ham and fresh bread for days! Or maybe a sloppy slice from your favorite delivery pizza spot.



## A GRILLED CHEESE THAT WILL GET YOU DRUNK

You thought we'd do a soup-inspired magazine without a grilled cheese? Not a chance. And this one's a real tribute to all you adults who still love a damn good grilled cheese.

We found a recipe that brings out your inner child with a bit of grown-up twist. A classic pairing of wine and cheese in the form of a delicious grilled cheese sandwich AND a glass of bubbly on the side. Voila.

*Recipe Provided By – BS' in the Kitchen*

<b>2 slices french bread</b>	In a pan on medium heat, melt butter.
<b>1 to 2 tbsp butter</b>	Add onion, mixing into butter.
<b>½ red onion (chopped)</b>	Once the onions begin to soften, add garlic, thyme and rosemary.
<b>1 clove garlic (minced)</b>	
<b>Dash of rosemary</b>	Sauté for a couple of minutes.
<b>Dash of thyme</b>	Sprinkle about a tbsp of flour, mixing in.
<b>1 tbsp flour</b>	Once mixed in, add wine.
<b>¾ cup red wine (Cabernet Sauvignon)</b>	Reduce until alcohol has burned off and the reduction is thick enough to coat a spoon. Taste reduction to ensure alcohol has burned off.
<b>½ cup shredded Gruyere cheese</b>	Spread reduction on each slice of bread.
	Add Gruyere.
	Butter the outside of each slice.
	Grill in a pan on medium heat until golden brown on each side.
	Serve!



## 2018 JEAN MARC BARTHEZ BORDEAUX BLANC BORDEAUX, FRANCE

95% Sauvignon Blanc, 5% Sémillon



A chalky breeze of refreshing melon-y goodness



An elegant silkiness like a French-designed melon and citrus shaded evening gown

**MOOD:** The sunny voice of Leon Bridges' tune, If It Feels Good (Then It Must Be) brightens your apartment while you plan your next beach vacation



**T**he word Bordeaux just screams iconic French wine. Images of baguette, cheese, foie gras, berets, and sexy French accents cloud the mind. Bordeaux feels like it should be dotted with family wineries with a rich history, but in the past few decades, it has become more known for mega-wineries and fancy sports cars aka a wine paradise for the 1%. But Jean Marc Barthez is the antithesis and the quintessential, old school “dirt-under-the-fingernails” winemaker leading a vagabond crew of family-owned vineyards and winemakers that are making Bordeaux wines for everyday drinking!

Barthez shows us his wine skills with this Sauvignon Blanc that is fermented without oak to preserve the underlying expression of classic Bordeaux terroir! Terroir is just winespeak for wines tasting like the land and culture of a region where they were actually made. The juice has a cleansing acidity and flavors of citrus and melon. It possesses the deeper texture, elegance, and richness of body that are the region’s hallmarks. Your sips will be full of citrus, melon, zesty liveliness, and clean crispness!



A lazy cheese plate... Triscuits and some super creamy goat cheese as you fall on to your sofa on a Tuesday night when the work day was just too long to make any sort of extra effort.



## COCONUT CHICKEN SOUP

**YIELD: ABOUT 1 GALLON OR  
8 SERVINGS**

**3 inch knob of ginger**

**2 medium onions, whole and skin  
on**

**1 stalk lemongrass**

**1Tbsp Black peppercorn**

**1Tbsp coriander seed**

**1 head garlic, cut in half**

**1/4 cup mirin**

**4 kaffir lime leaves**

**1 Tbsp palm sugar**

**1 Tbsp soy sauce**

**2 Tbsp fish sauce**

**4lbs chicken pieces (white or dark  
to your preference), with skin and  
bones**

**10 cups water**

**1/2lb shiitake mushrooms, cleaned  
and sliced thinly**

**1 can coconut milk**

**2 Tbsp sambal**

**2 cups Napa cabbage, sliced thin**

Preheat oven to 400°. Roast onions and ginger on a baking sheet lined with aluminum foil. Cook until soft and colored and the onion is falling out of its skin. This will take about 60-90 minutes.

While the onions and ginger are roasting, add the chicken and water to a stock pot. Bring to a boil over high heat. Once simmering, reduce heat and cook for 45 minutes. Remove the chicken, and when cool enough to handle, pull the meat from the skin and bones. Reserve the chicken for the soup, and discard the skin and bones.

When the onions ginger are ready and cool enough to handle, remove onion from skin and rough chop. Slice the ginger. Add them along with the lemongrass, peppercorns, coriander, garlic, mirin, kaffir, palm sugar, soy, fish sauce to the stock. Bring to a simmer and cook for about 45 minutes. Add the coconut and simmer for another 10 minutes. Strain the soup into a clean pot, and discard the remaining solids. Add the shiitakes, cabbage, and sambal. Bring the soup back to a simmer. Taste and season, if needed.

Garnish with sliced scallions, crispy shallots, and lime.



## 2017 POGGIO ANIMA "URIEL" GRILLO

SICILY, ITALY

100% Grillo



Intense stone fruit like apricot and nectarines with a nice tropical sea breeze



A nice lingering mouthfeel that lasts like an awesome second date, but with fresh mineral notes and tropical fruit characters and a very pleasant spritzy, zingy finish

**MOOD:** A Daft Punk music video marathon streaming to your TV and kicking it off with the animated One More Time!



**S**icily is the largest island in the Mediterranean Sea. It has a rich history of 12K years of being invaded and ruled by about every European power and their mother. The island became part of Italy in 1860 following a revolt led by Giuseppe Garibaldi that unified Italy. Despite being part of Italy, Sicily really has its own thing going on. And its thing is wine, granita, and island vibes!

This Sicilian juice is a sunny golden straw color and the grape is Grillo, which calls this big island home. The wine shows intensity on the nose like peaches, persimmon, and other stone fruits strewn into a Sicilian version of a flowing tropical fauna Hawaiian lai. This vino is a touch rich and medium-bodied on the palate with a minerality that lingers just the right amount of time and still retains a refreshing citrusy finish.



Break out the food processor and try your hand at a zesty basil pesto because it pairs super well with Sicilian sunshine!



## TORTILLA SOUP

**YIELD: ABOUT 1 GALLON OR  
8 SERVINGS**

### Stock

**4lbs chicken pieces (with skin and bones)**

**10 cups water**

**1 Tbsp smoked paprika**

**1 Tbsp ground coriander**

**2 tsp Salt**

**1 tsp pepper**

### Soup

**1/2 cup vegetable oil**

**6 6-inch corn tortillas**

**6 cloves garlic**

**3/4 oz dried guajillo pepper,  
de-stemmed and de-seeded**

**3/4 oz dried ancho pepper,  
de-stemmed and de-seeded**

**1 chipotle in adobo sauce**

**1 large onion, large dice**

**1 Tbsp agave**

**1 14oz can diced tomato**

**1 oz chopped epazote**

For the Stock

Preheat oven to 400°. Dust the chicken with the paprika and coriander and roast for 30 minutes. Remove from oven, and add to large pot along with the water, salt, and pepper. Turn heat to medium-high and bring to a simmer. Once simmering, turn down the heat to medium-low and simmer gently for 30 minutes. Remove the chicken, and when cool enough to handle, pull the meat from the skin and bones. Reserve the chicken for the soup, and discard the skin and bones. Skim any fat off the top of the stock and discard, and then strain and reserve the stock.

For the Soup

Heat the vegetable oil in a large pot until it is very hot on medium-high heat. Carefully add the tortillas to the pot one by one. If your pot is wide enough, add as many tortillas as can fit in one even layer without any overlap. Flip the tortillas after 1 minute and fry until they turn nice golden-brown. You may need to do this in batches. Once all tortillas are cooked, add all tortillas to the pot along with the garlic and dried pepper. Stir thoroughly and sauté until the garlic is deep brown. Add the diced onion and the chipotle and sauté until the onions are soft. Add the stock and agave and bring to a simmer. Simmer gently for 30 minutes until everything is very tender. Puree with an immersion blender (or carefully in batches in a regular blender) until smooth. Add the diced tomatoes, pulled chicken, and epazote and serve.

Garnish with shredded queso Oaxaca, tortilla strips, and lime.

# 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.

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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!



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WINE AWESOMENESS