

# thebacklabel<sup>®</sup>

A MONTHLY WINE JOURNEY CURATED FOR ADVENTUROUS SOULS

## SHADES OF PINK





# PARKS, ROOFTOPS, AND STOOPS

By Logan Lee

**SPRING MAY BEGIN** in March, but it isn't until May that I feel the season truly begins. This is especially true in New York City where it isn't uncommon at all to get some snow in early April, which is basically just a gut punch from old man winter.

It is no surprise that when the weather finally turns for the better New Yorkers rejoice and celebrate literally by popping bottles of rosé anywhere that quasi-allows sipping of adult beverages outdoors. Spending a winter in NYC is a sure fire way to give yourself a lovely pasty vampire skin tone, and pink vino combined with sunshine is the perfect antidote.

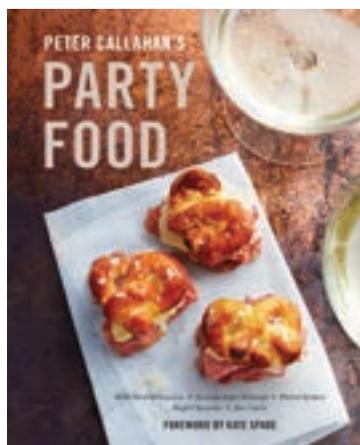
When you visit NYC in the spring it is hard not to notice that every restaurant finds a way to add outdoor seating. Each weekend the city's parks are alive with picnics, lawn games, and tons of rosé hidden in coolers and not-so-slyly poured into solo cups. With limited space in such a dense city, rooftops and stoops make for additional sun-soaked, seasonal day drinking venues. Rooftops are the perfect way to enjoy the overwhelming Manhattan skyline with a grill fired up and a glass of pink vino in hand.

Central Park truly takes center stage in the spring. One of the best weeks of spring is when the New York Philharmonic performs outdoor shows in different parks across all five of the city's boroughs. The classical music concert series hits Central Park on June 12 this year. If someone was tracking the number, this concert would hold the world record for how much rosé can be smuggled into a park on a single evening.

If a rooftop with a view is more your fancy, the Williamsburg neighborhood in Brooklyn is home to three amazing hotels with breathtaking rooftops. There is something about the Manhattan skyline that is an even more impressive sight from a rooftop across the East River looking back into the concrete jungle. The Hoxton, Wythe Hotel, and The William Vale are hip, boutique hotels but all have public access to rooftop bars with truly must-see views. The rosé selections aren't bad either.

Let us know if you need any more NYC tips, but whether you are enjoying spring in your town's parks, a rooftop, or in your own backyard, we hope this month's selections help you explore wine and learn a little bit more about rosé. This month we've curated vino from France, Portugal, Spain, South Africa, Australia, and California. Plus all the pairings are family-style meals from Peter Callahan's *Party Food* that are perfect for a park, rooftop, or a stoop.

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



Venerated caterer Peter Callahan compiles his 30 plus years of entertaining experience for serving visually stunning and palate-electrifying food in new ways in his newest book, Party Food. You're invited into his world of whimsy and wit as he shares brand-new signature hors d'oeuvres and expands his repertoire for the first time to offer ideas for tablescapes, buffets, seated dinners, and bars. Peter brilliantly breaks down his high-end serving style with simplifications and shortcuts, enabling you to throw the coolest of parties—regardless of your skill level, the size of the crowd, the venue, or the theme.

## CONTENTS

### FEATURES

- 2 PARKS, ROOFTOPS, AND STOOPS
- 6 SAIGNÉE: THE OTHER TYPE OF ROSÉ
- 24 DIY: FROSÉ THREE WAYS?
- 34 FOUR FRENCH ROSÉ REGIONS THAT AREN'T PROVENCE

### EATS

- 16 PICNIC ON THE LAWN
- 18 TACO NIGHT
- 20 MOULES FRITES FOR A CROWD
- 22 FAMILY STYLE CLAMBAKE FAMILY STYLE CLAMBAKE

### RED WINES

- 8 2015 LA PERDRIX COSTIÈRES DE NÎMES ROUGE
- 10 2015 FILIPE FERREIRA DOURO
- 12 2017 SIX HATS CABERNET SAUVIGNON
- 14 2013 CLARE WINE CO. SHIRAZ

### WHITE WINES

- 26 2018 SECRET IDENTITY ROSÉ
- 28 2015 PINYERES BLANC
- 30 2018 RAW ROSÉ
- 32 2018 GATEWAY VINHO VERDE

# SAIGNÉE: THE OTHER TYPE OF ROSÉ

By Kim Bussing



**A ROSÉ BY ANY OTHER NAME** might still be a rosé, although if it's made through the Saignée method, you're going to discover pink wine as you haven't known it before.

There are two main methods to transform red wine grapes into your go-to summer drink, and these processes are key in determining the shade and color of the finished product. Most commercial rosés are created through the maceration method — the same process used for red wine — when grapes are pressed, and the color, tannins, and aromas are transferred from skins and solids to the juice or must. To make rosé, the juice and skins are separated before the wine gets too dark. The Vin Gris (“Gray wine”) method involves an ultra-short maceration time to get nearly-white wine from red wine grapes.

And then there's Saignée. Pronounced “sohn-yay,” it

translates to “to bleed,” and perhaps the violent name is indicative of the wine's boldness. This is a rosé for those who would otherwise scoff at them, richer and darker than the typical bottles you're pulling off the shelf. The process involves “bleeding” the wine during the fermentation process — some of the pink must is siphoned away after a short period of time, adjusting the skin-to-juice ratio so the wine can be more concentrated. The pink must is then often fermented as a rosé.

Though paler rosés are often heralded as a sign of quality, with Saignée rosé, don't be afraid to reach for a more vibrant bottle. Depending on the grape used to create it, the wine may even be a dark magenta or pale purple, especially if you're working with something like Syrah or Tempranillo. Though these will often begin with sweet notes, they will veer away from

fruity aromas to those more savory and peppery. For something more similar to a traditional rosé, the Loire Valley's Chinon region produces Saignée that moves red fruits towards center stage.

Saignée first gained prominence in California in the 1970s. Producers may age it in oak to draw out more intense flavors, making it even more reminiscent of your typical red. However, thanks to California's warmer climate, the grapes are a lot less acidic, resulting in a Saignée that doesn't stand up well to the test of time. That doesn't mean don't drink it — it just means drink it quickly. Sometimes, California producers will add white wine (often, the juice that was removed originally) back into the Saignée to heighten the acidity.

Saignée production has picked up as more people are drinking rosé, and, with it, a rise in contention. Many producers argue that true rosé is only created through the maceration method — anything else is just riding on the name's coattails. Other traditionalists, however, will reason that no other style of rosé can live up to the standard set by Saignée.

At the end of the day, we're less concerned about what we're calling it and more interested in whether we're enjoying it. And, really, we're just glad there's an option for when we can't decide whether to reach for the red or the rosé.



## 2015 LA PERDRIX COSTIÈRES DE NÎMES ROUGE

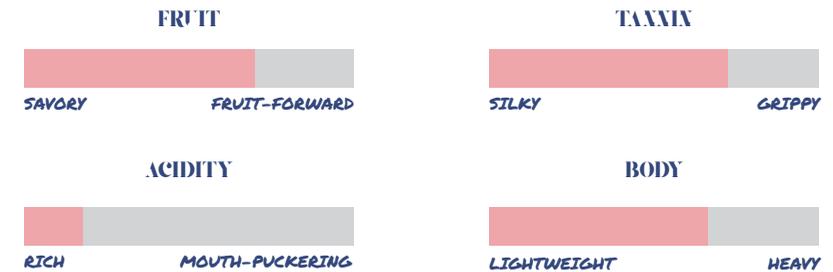
RHÔNE VALLEY, FRANCE

45% Grenache, 35% Syrah, and 20% Carignan

**NOSE:** Soft and fleshy red and dark fruit like plums, black cherries, and black raspberries

**PALATE:** Balanced and plush with tannins that melt in your mouth and not in your hand

**MOOD:** The first sip is like a flash of goodness that might make you see visions of spring thunderstorms... so tune in to Lightning by Bag Raiders



The Rhône Valley is one of the most storied wine regions in the world. It is beloved by American somms for its history, culture, and mostly because the winemakers here have a true sense of terroir — a fancy word for having a sense of place.

These winemakers started the trend that wine should be from a place and have learned the Rhône DNA stamp on the juice tastes pretty damn good. Grapes and winemaking styles are tied to the climate and environment, and the smartest winemakers play to the strengths of their land. The Rhône is never going to be a place for explosively jammy and big wines, but it is a place for the wine classics!

This Rhône blend is made of iconic French grapes i.e. Grenache, Carignan, and Syrah. In the glass you'll find dark fruit like plums and black cherry, and as you sip you'll enjoy a juicy, supple, and elegant wine just like the French. Oui, oui!



A smooth medium-bodied red pairs up nicely with lighter meats! We're mixin' a new world Chile-Rubbed Pulled Chicken taco recipe with this classic, old world French vino.



## 2015 FILIPE FERREIRA DOURO

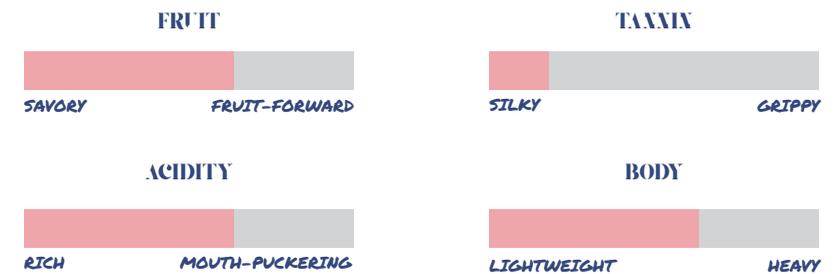
### DOURO, PORTUGAL

40% Touriga Nacional, 30% Tinta Roriz, 30% Touriga Franca

**NOSE:** A leisurely spring walk through a fresh fruit farmer's market in Porto, Portugal

**PALATE:** The ripe fruit is a harbinger of a young, energetic juice swirling with well-integrated tannins and a finish that can't be long enough

**MOOD:** Stargazing in the middle of BFE with a blanket on the roof of a car as Kehlani's Nights Like This spills from the car speakers



The Douro Valley of Portugal may be the coolest and most beautiful wine region in Europe. The Douro river meets the Atlantic in the town of Porto, which sports picturesque beaches, and the town is dotted with amazing restaurants to explore at night. A short train ride leads you to the town of Pinhão, which is home of the Quinta da Foz vineyard and winery. The train rides through the valley with terraced vineyards along the steep, rugged river banks of this idyllic wine growing region.

As you pull into the iconic train station at Pinhão, you'll notice the classic hand-painted blue tiles (azulejos) depicting the grape harvest. The winery, owned by the Calém family since 1872, is just over the Pinhão River from the station. The juice is all about fresh red fruits i.e. cranberries and pomegranates on the nose that persist through the palate and electrically charge the lush tannins that seem to hang out forever. Everything is hand harvested. All of the wines are foot pressed in large granite lagares. This is truly an authentic wine of the Douro!



A Family Style Clambake is an excellent way to spend a fun evening with your fraaannnnds. Most seafood calls for a white wine, but this Portuguese red breaks the rules.



## 2017 SIX HATS CABERNET SAUVIGNON

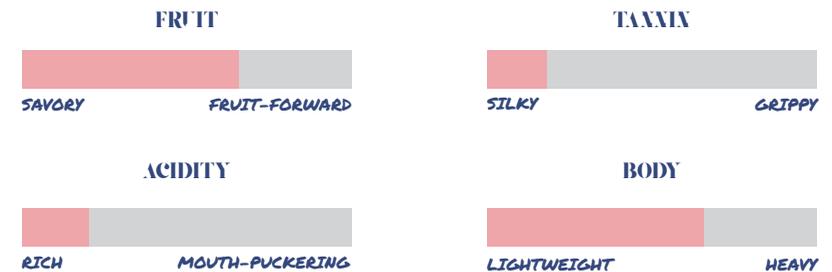
PIEKENIERSKLOOF AND SWARTLAND, SOUTH AFRICA

100% Cabernet Sauvignon

**NOSE:** Someone dropped an Andes mint chocolate in the blackcurrant cobbler

**PALATE:** A medium bodied vino melts with a gentle hint of oak and uber dark fruits

**MOOD:** Endlessly swiping on Bumble for a date that never happens listening to The Head and the Heart's new tune, Missed Connection. You realize wine is an excellent companion anyways!



We try not to take too many things over here at WA. We love finding awesome wine in all corners of the world, but wine never needs to be fancy and it definitely can be affordable. But one thing we do truly appreciate are wineries that are taking care of their land and working to pass it on to future generations. The team at Six Hats in South Africa takes sustainability to the next level! Oh, and they make awesome juice!

The Six Hats stand for their six principles...Partnership, Potential, Change, Equity, Dignity, and Sustainability! This isn't just lip service of a mission statement. The team has funded all kinds of projects in its community and the grapes are 100% sustainable and fair trade certified. This Cab is all about dark fruit and complex with subtle notes of oak and dark chocolate. It's straight delicious sipping that also makes you feel like you're supporting a solid cause!

 Guilty pleasure time! Plop your booty on the sofa with some frites aka salty french fries and sip on this Cab.



## 2013 CLARE WINE CO. SHIRAZ

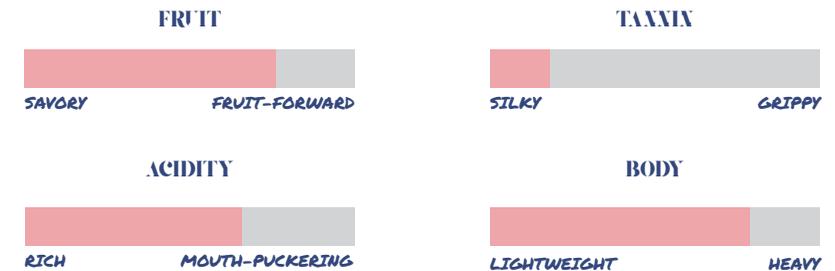
CLARE VALLEY, AUSTRALIA

100% Shiraz

**NOSE:** Succulent red berries and mulberries (basically Aussie blackberries) crushed together in a blender

**PALATE:** Full bodied yet elegant with spice and subtle dark chocolate that is perfectly overpowered by ripe cherries and hints of white pepper

**MOOD:** Practicing your best karaoke performance to Foster the People's Style



Some marketing campaigns fall epically flat... think New Coke, which turned back to Coca-Cola Classic in an instant. So... Shiraz vs Syrah, what's the deal?!?! We wish the debate was more provocative, but "Shiraz" is just a marketing term for Syrah produced in Australia and South Africa. We guess the marketing campaign worked better than New Coke because so many assume these are two different grapes. The modern "Shiraz" grape is identical to Syrah, which originated in southeast France.

The grape was brought to Australia by James Busby, the father of Australian wine. Busby traveled through Spain and France collecting vine cuttings that were the foundation of the Australian wine industry. Despite being genetically identical, the Shiraz grape tastes and looks different compared to its European version, mostly due to climate. The warmer climate is why this wine is bigger, bolder, jammy, and full-bodied. This juice is perfectly balanced too with super ripe and bright cherries, blackberries, and raspberries that get complicated with notes of white pepper and dark chocolate.

 Shiraz is typically bold, jammy, and a bigger bodied vino that calls for a steak. To freshen up this classic pairing we're going with Grilled Hanger Steak tacos!



## **PICNIC ON THE LAWN**

A picnic with family and friends is all about being easy. These sandwiches are homemade, but they could just as easily be purchased at the local gourmet shop. Add a tray of your favorite cheeses and charcuterie, fruits and vegetables in season, and a good loaf of bread, and you have a delicious array to spread on a blanket in the park. A chilled bottle of rose is the perfect complement to the meal. The key to a stress-free picnic is portability, so we serve the panna cotta dessert in lidded jars to ensure there'll be no spills en route.

### **SERVES 6**

#### **ON THE MENU:**

Avocado BLTs on ciabatta rolls

Bresaola Fresh radishes

Cornichons

Fresh figs

Crusty baguette

Sliced melon

Water with lemon and fresh mint

A selection of cheeses

Prosciutto

Panna cotta jars



## TACO NIGHT

Tacos seem to be one of the most popular foods around these days. Lots of restaurants specialize in them and "Taco Tuesdays" have become a weekly standard. It's really easy to set out an assortment of fillings and let everyone make their own tacos. Pair them with a great tequila and ice-cold Mexican beer in bottles and you have a terrific meal for family and friends. The sauces and salsas can be made in advance, and the chicken can be made a day or two ahead as well. The steak needs to be marinated overnight, but it cooks quickly, as does the fish.

**SERVES 6**

**ON THE MENU:**

### GRILLED HANGER STEAK

*The steak should be marinated overnight for optimal flavor.*

**1½ pounds hanger steak**

**4 shallots, minced trimmed**

**3 cups extra-virgin olive oil**

**2 bunches of thyme**

**Coarse salt**

**Freshly ground black pepper**

Place the steak in a pan just large enough to hold it. Pour in the oil (it should cover the meat) and sprinkle the shallots and thyme over the top. Cover with plastic wrap and marinate in the fridge overnight.

Bring the meat to room temperature an hour before cooking. Scrape off the marinade and season liberally with salt and pepper.

Preheat the oven to 350°F.

Heat a grill or an ovenproof grill pan to high. Sear the meat, 4 to 5 minutes per side. Transfer the pan to the oven and roast for 8 to 10 minutes for medium rare. Let the meat rest for 15 minutes before slicing and serving. The meat will continue to cook while it rests.

### MEXICAN CORN ON THE COB

**6 ears fresh corn, shucked**

**1 cup grated cotija cheese**

**3 tablespoons chili powder**

**Grated zest and juice of 2 limes**

Heat a grill or grill pan to high. Place the corn directly on the grates, turning as char marks

appear on each side, about 10 minutes total. Transfer to a platter and immediately sprinkle with the cotija cheese and chili powder. Right before serving, squeeze a few drops of lime juice over the top and sprinkle with the lime zest.

### CHILE-RUBBED PULLED CHICKEN

**2 tablespoons chili powder**

**2 tablespoons smoked paprika**

**1 tablespoon onion powder**

**1 tablespoon garlic powder**

**2 tablespoons coarse salt**

**1 teaspoon cayenne**

**1 tablespoon light brown pepper sugar**

**1 tablespoon freshly ground black pepper**

**¼ cup vegetable oil**

**3 pounds boneless, skinless chicken thighs or breasts**

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a small bowl, combine the chili powder, paprika, salt, brown sugar, black pepper, onion powder, garlic powder, and cayenne. Add the oil and stir to make a paste.

Rub the paste all over the chicken pieces, making sure they are well seasoned. Lay the chicken in a single layer on the prepared baking sheet and bake until the juices run clear, about 20 minutes for thighs, 30 minutes for breasts.

Transfer the cooked chicken to a large bowl and, when it has slightly cooled, shred into smaller pieces using two forks or your hands.

### CRISPY ROASTED COD

**Grated zest of 3 lemons**

**1 tablespoon coarse salt**

**¼ cup extra-virgin olive oil**

**1 pound skinless cod fillets**

Preheat the oven to 350°F. Line a baking sheet with parchment paper. In a small bowl, combine the lemon zest, oil, and salt. Lay the cod fillets in a single layer on the prepared baking sheet. Cover the fillets with the lemon zest mixture and bake until a sharp knife slides easily into the center of the fillet, about 12 minutes.



## MOULES FRITES FOR A CROWD

Moules frites, or steamed mussels with French fries, is a great example of how you don't need that many dishes to make a memorable meal. This menu always evokes memories for me of many different wonderful meals enjoyed at a variety of French bistros. Mussels steamed in garlic and wine, twice-fried frites, a simple salad, and crusty bread to sop up all the broth makes for a great simple summer meal. Prince Edward Island (PEI) mussels are readily available and of consistently good quality. Whatever kind of mussels you choose, be sure to debeard and scrub them well. We follow the Belgian method of "blanching" the potatoes in oil and then freezing them for four hours before deep-frying to get the crispiest frites, so be sure to allow for that time in your cooking schedule. You can also freeze the blanched potatoes for up to a month ahead.

**SERVES 6**  
**ON THE MENU:**

### CREAMY LEMON BUTTER SAUCE

This delicious sauce is perfect for dunking both the mussels and the crostini. Makes about 3 cups

**2 cups dry white wine**  
**¼ cup heavy cream**  
**4 shallots, minced**  
**Coarse salt**  
**2 pounds (8 sticks) cold unsalted butter, cut into cubes**

In a small saucepan over medium heat, combine the wine and shallots and reduce until only ¼ cup of liquid remains. Remove the pan from the heat and slowly whisk in the butter, a few cubes at a time. Once the butter is completely incorporated, whisk in the heavy cream and salt to taste. Serve immediately or hold in a warm space.

### SOURDOUGH CROSTINI

A good, crusty sourdough loaf is key here. These crostini are great for eating on their own or sopping up all the delicious seafood juices.

**1 long sourdough baguette, sliced on a long bias**  
**2 cups extra-virgin olive oil**

**¼ cup chopped fresh basil**  
**¼ cup chopped fresh flat-leaf parsley**

**Coarse salt**

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

Lay the bread slices in a single layer on the prepared baking sheet. In a small bowl, whisk together the olive oil, basil, parsley, and salt. Brush the herb oil on top of the bread slices.

Toast in the oven until the bread is golden brown but the center is still fairly soft, 10 to 12 minutes. Serve immediately with the mussels.

### HERB AIOLI

In keeping with the Belgian style, there's really nothing more delicious than aioli for dipping the frites. It can be made a few days in advance and refrigerated. Makes about 2 cups

**2 cups mayonnaise**  
**¼ cup chopped fresh tarragon**  
**¼ cup chopped fresh chives**

**Grated zest and juice of one lemon**

**Coarse salt and freshly ground black pepper**

In a small bowl, whisk together the mayonnaise, tarragon, chives, lemon zest and juice, and salt and pepper to taste.

### MUSSELS STEAMED IN GARLIC AND WINE

**6 pounds Prince Edward**  
**1 750-ml bottle of dry Island mussels white wine**  
**4 tablespoons butter**

**1 large or 2 small fennel bulbs, cored and julienned**

**½ cup minced garlic**

**1 bunch of thyme, tied with twine**

**¼ cup freshly squeezed lemon juice**

**1 bunch of fresh flat-leaf parsley, roughly chopped**

Debeard the mussels and rinse and scrub them to get rid of any sand. Refrigerate until ready to cook.

Melt the butter in a large, wide pot over medium heat. Add the fennel and garlic and saute until aromatic. Add the wine, thyme bundle, and lemon juice and cook until the liquid has reduced by one quarter.

Add the mussels and cover the pot. Cook, shaking the pot occasionally, until all the mussels are open, 5 to 7 minutes. Transfer the mussels to a large serving bowl, discarding any that have not opened. Remove the thyme bundle and pour the broth over the mussels. Garnish with parsley and serve immediately.

### FRITES

**5 large Yukon gold potatoes (about 2½ pounds), scrubbed but not peeled**

**6 cups peanut or vegetable oil**

**Coarse salt**

Trim the ends of the potatoes so that each potato is 4 inches long. Cut into ¼-inch planks on a mandoline to ensure they are all even, then cut the planks lengthwise into sticks. Set the cut potatoes aside in a bowl of cold water.

In a 5-quart pot over medium heat, heat the oil to 300°F. (If you don't have a thermometer, drop a small cube of bread into the oil. If the oil bubbles, it's ready.) Drain the potatoes and dry completely with paper towels. Working in batches, carefully drain the potatoes into the hot oil and blanch them for 5 to 7 minutes. Do not let them brown. With a slotted spoon, transfer the potatoes to paper towels and let them cool completely, about 15 minutes. Turn off the heat under the oil, but do not discard.

At this point, you can wrap the potatoes in plastic and hold in the fridge for at least 4 hours or up to 2 days, or freeze them for up to a month before frying a second time, just before serving. If using from the freezer, let the potatoes come to room temperature before frying a second time.

When ready to serve, reheat the oil to 350°F and, working in batches, carefully lower the potatoes into the hot oil. Fry until crispy and golden brown, about 8 minutes. Transfer to paper towels to drain. Sprinkle immediately with salt. Serve hot.



## FAMILY STYLE CLAMBAKE

The clambake to me is one of the most all-American staples of the season. Colanders are a fun way to serve this meal; they're iconic, and it's nice to see them repurposed. This is a simple meal to prepare. Light the grill (or a grill pan) to get char marks on the chorizo and the lemon halves—a great look without a lot of trouble. The sauces for dunking the clams can be made well ahead of time, and you can prepare the seafood, corn, and beans while the potatoes are cooking. Rose is the go-to for summer, but I also love serving craft beer in a growler. It feels like it's straight from the brewer.

**SERVES 6**

**ON THE MENU:**

**GREEN BEANS AND YELLOW WAX**

### BEANS

*Green beans and wax beans are like garden-fresh candy. There was always a pole covered in climbing bean vines in the gardens of my youth.*

- 1 pound green beans**
- 1 pound wax beans or yellow string beans**
- 2 tablespoons extra-virgin olive oil**
- 2 shallots, minced**
- 4 garlic cloves, minced**
- Coarse salt and freshly ground black pepper**

Bring a large pot of salted water to a boil over medium heat. Prepare an ice bath in a large bowl. When the water is boiling, add the beans, cover, and cook until tender, 2 to 3 minutes. Transfer immediately to the ice bath to stop the cooking.

Heat the oil in a large skillet over medium heat. Add the shallots and garlic and sauté until soft, 3 to 4 minutes. Remove the beans from the ice water and pat dry with paper towels. Add the beans to the skillet and sauté briefly, just until they are hot again. Season with salt and pepper to taste.

### ROASTED RED PEPPER SAUCE

*Be sure to add the thyme at the end. Adding it to the blender will cause the sauce to be bitter. Makes about 2 cups*

- 3 7.5-ounce jars of roasted red peppers, drained**
- 1 shallot, roughly chopped**
- 2 teaspoons sugar**
- ¼ cup extra-virgin olive oil**
- Coarse salt and freshly ground black pepper**
- 1 tablespoon fresh thyme**

Place the drained peppers in a blender or food processor with the shallot and sugar. With the motor running, slowly stream in the oil. Season with salt and pepper to taste and transfer to a container or serving dish.

Add the thyme and stir to combine.

Store any leftover sauce in the fridge, tightly sealed, for up to 3 weeks.

### STEAMED LITTLENECK CLAMS

*Littleneck clams, with a diameter of less than two inches, are very tender and the best choice for steaming. I used to rake them with my family from mud flats at low tide along the New England coast.*

- 3 tablespoons unsalted butter**
- 4 shallots, minced 8 garlic cloves, minced**
- 1 750-ml bottle of dry white wine**

### 3 dozen littleneck clams

Preheat the oven to 350°F. Line a baking sheet. Melt the butter in a large pot over medium heat. Add the shallots and garlic and sauté until soft, 2 to 3 minutes. Pour in the wine and simmer until reduced by about one-third. Add the clams and cover the pot. Let the clams steam, shaking the pot occasionally, until they are completely open, about 10 minutes. Transfer the clams, discarding any that have not opened, and the broth to a large serving bowl.

### SALT-BAKED POTATOES

*These are a staple of the classic New England clambake, with their crusty, salty exterior and skins ready to burst from the heat.*

**2 cups coarse salt**

**2 pounds small baby potatoes, scrubbed**

Preheat the oven to 350°F.

Spread the salt to fill a half-sheet pan. Set the potatoes on the salt bed, pushing them down a bit into the salt. Bake until tender, about 25 minutes.

Discard the salt and wipe off any excess from the potatoes.

### PESTO

*Makes about 2½ cups*

- 2½ cups basil leaves**
- ¼ cup freshly squeezed lemon juice**
- 2 garlic cloves**
- ¼ cup pine nuts, toasted**
- 3 tablespoons grated Parmesan cheese**
- Pinch of dried red pepper flakes**
- 1½ cups extra-virgin olive oil**
- Coarse salt and freshly ground black pepper**

In a blender or food processor, combine the basil, lemon juice, and garlic and pulse until coarsely chopped. Add the pine nuts, cheese, and red pepper flakes. Pulse on low until combined, then increase the speed to medium. Slowly stream in the olive oil until the sauce just begins to come together. Season with salt and pepper to taste and serve.

Store any leftover pesto in the fridge for up to 3 weeks, or freeze for up to 6 months.

### DRAWN BUTTER

*The classic accompaniment to fresh seafood, unsalted butter is heated slowly so that any moisture evaporates and the solids separate, leaving clear liquid butter. Store any leftover butter in a tightly covered container in the refrigerator and use it for cooking. Clarified (drawn) butter, or ghee, has a much higher smoke point than solid butter. Makes 1 1/3 cups*

**1 pound (4 sticks) unsalted butter**

Place the butter in a small saucepan over medium-low heat. Let the butter melt slowly, skimming off and discarding the white foam that rises to the surface. When the butter has completely melted and separated, carefully ladle the clear golden liquid into a serving ramekin, leaving behind any milk solids at the bottom of the pan.



# FOUR FRENCH ROSÉ REGIONS THAT AREN'T PROVENCE

By Vicki Denig

**AH, PROVENCE.** Land of the Mediterranean, home of the lavender, and most certainly, king of French rosé regions. More likely than not, it's safe to assume that 50 percent of your local wine shop's rosé section is brimming with selections from Provençal appellations such as Bandol, Coteaux d'Aix-en-Provence or the general Cotes de Provence AOC. With popular brands like Miraval and Whispering Angel calling the lush lands of the south home, many reputable rosé regions from France tend to get overlooked. Next time you're in the market for a bottle of pink, check out one of these equally delicious French regions for your rosé selection:

## **LOIRE VALLEY**

Despite being geographically opposite from Provence in terms of location, this Northwestern region of France produces some stellar rosés. Sancerre and Chinon appellations both produce equally awesome dry rosés. Rosés from Chinon, like reds from the area, are 100 percent Cabernet Franc, offering an earthier alternative to pinks from

Provence. Moving slightly to the East, Sancerre rosés also offer some earthier alternatives, though they tend to be more mineral driven thanks to the terroir of the region and the use of the Pinot Noir grape. Rosés from Touraine provide a happy medium of Chinon and Sancerre; both Cabernet Franc and Pinot Noir are used in the production of Touraine rosé, with the taste profile varying, depending on the particular cuvée. For those with a preference for something sweet, Rosé d'Anjou – produced from blends of Cabernet Franc, Gamay and Grolleau – offer a more fruit-driven, slightly sweeter palate than their Loire Valley counterparts.

## **BORDEAUX**

Known for its First-Growth reds and world renowned Chateaux, Bordeaux tends to be forgotten on the rosé wine scene. However, rosés from Bordeaux offer a nice contrast to those of Provence. While Provençal rosés focus on varietals such as Cinsault, Grenache, and Mourvèdre, rosés from Bordeaux use traditional Bordeaux red varietals in pink wine production: Cabernet

Sauvignon and Merlot. These Bordeaux-blend rosés still offer the same freshness and berry-driven flavors as their southern counterparts, though the Cabernet Sauvignon can give it a slightly fuller, more herbaceous character – making it the perfect rosé to pair with food.

## **BURGUNDY**

Rosé from Burgundy, while harder to find, is definitely worth the hunt. Marsannay, a famed appellation for Pinot Noir, is the sole appellation (at village level) in all of Burgundy approved to produce rosé. Pinot Noir and Gamay are the varietals used in rosé production, via pressing or saignée method. Red currant flavors dominate these wines, making them perfect matches for mixed summer salads, grilled white meat and charcuterie.

## **RHONE VALLEY**

Still hesitant to venture away from Provence? Rhone Valley rosés are a step in the right direction. While still coming from the south of France – just

not as south as Provence – these fruit-forward, dry rosés are composed of the same grapes used in typical Provençal blends: Grenache, Syrah, Cinsault, and Mourvèdre, as well as other popular Rhone varietals (Clairette, Piquepoul, etc.) Be sure to check out rosés from Tavel, the sole rosé-only appellation in all of the Rhone Valley. Tavel rosés tend to be on the darker side, almost magenta in color, and provide incredible aging potential – a rare characteristic of rosé wine. They're also ideal components for grilled meats, balsamic-based dressings and traditional Mediterranean cuisine. For more Provençal-like pinks, seek out fresh, salmon-colored options from Ventoux or Costières de Nimes, both offering crisp red berry flavors and light floral notes.



## 2018 SECRET IDENTITY ROSÉ

NORTH COAST, CALIFORNIA

A secret blend of Zinfandel, Syrah, Pinot Grigio, Chenin Blanc

**NOSE:** Peonies and pink fruit like grapefruit, strawberries, and raspberries with just a pinch of salt

**PALATE:** Full, curvaceous body that's jammy with blooming cherry blossoms and macerated raspberries

**MOOD:** This wine is all about summer... blast In The Summertime by Mungo Jerry on repeat all season long!



Each year, the Brooklyn kid turned California grape whisperer, Birk O'Halloran is on a mission to make the freshest, tastiest dry rosé for the buck. The name Secret Identity embodies the mission just like your favorite superhero. The juice isn't about showcasing a single region or grape, but the focus is an ideal balance of fruit and freshness with the vintage's best grapes.

The result is a crisp, clean, and low alcohol wine, making it perfect for day drinking at a barbecue or pool party. Fruit notes akin to when your mom sent you to school with a gallon Ziploc bag full of fresh-mixed farmers market berries, but after running around on the playground you open your backpack to find a mixed berry massacre. With a mouthwatering acidity and vibrant berry notes, this juice was made for ringing in the warmer weather and preparing for parties on the beach in your summer whites.

 California is notorious for fish tacos and this Golden State rosé couldn't be more perfect to pair with Crispy Roasted Cod tacos.



## 2015 PINYERES BLANC

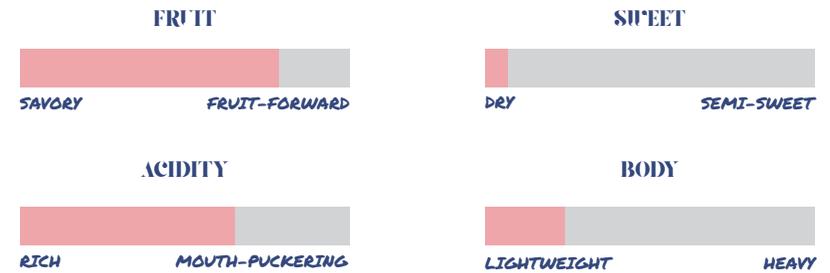
MONTSANT, SPAIN

100% Grenache Blanc

**NOSE:** Your favorite flower shop is hosting a pop-up in your favorite bakery

**PALATE:** A voluptuous and silky lemon-lime creamsicle slowly melting in the sun

**MOOD:** Enjoying life's guilty pleasures and listening to 'sex money feelings die' by Lykke Li



Celler Masroig is in the Priorat region in Spain, which is emerging as a cool kid wine spot. Founded in 1917, this winery is making some of those wines gaining popularity in the States, but it has maintained its essence and character for more than 100 years. The team hasn't stopped innovating and this Grenache Blanc is a prime example of the vino coming out of the region.

The juice has a slightly green and golden hue that has many somms nicknaming this vino "green richness." As you pop the bottle, aromas of fresh-baked brioche emerge and slowly fade into freshly peeled green apples, all on a smooth toasty backdrop. Fresh entrance in the mouth with good levels of acidity. The vino ends with a creamy, voluminous, and plush long and lingering finish.

 A summer white wine that meets its perfect food counterpart in the salty goodness of Steamed Littleneck Clams!



## 2018 RAW ROSÉ

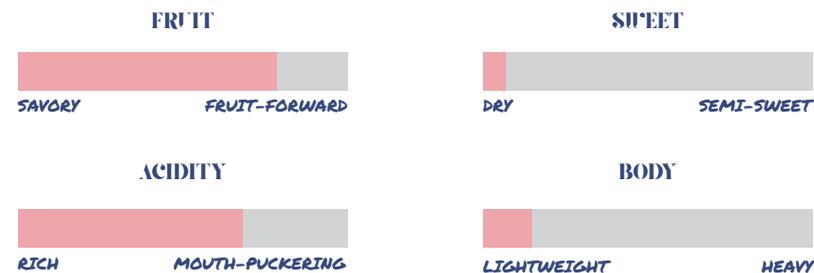
THE VILLAGE OF VILLANUEVA DE ALCARDETE IN THE HEART OF LA MANCHA, SPAIN

A secret of the winemaker

**NOSE:** Sippin on electric pink lemonade on a stroll through rolling Spanish fields of white flowers

**PALATE:** Strawberries, raspberries, and citrus clinging to your cheeks in the best way possible

**MOOD:** This vino is vibrant and fresh just like dancing and singing like no one's watching to Summer Girls by LFO!



It's certified organic! It's vegan! It's rosé! J.P. Bourgeois is a WA favorite when it comes to finding wine across France and Spain that ridiculously outperforms for the price point. He focuses solely on handcrafted, sustainably farmed, and organic wines that are almost always under 20 bucks. But this rosé from a co-op of family winemakers on the riverbanks of the village of Villanueva de Alcardete in the heart of La Mancha, Spain may be his best find yet. We're pumped to share it with you.

The juice is 100% certified organic and vegan with a perfectly pale pink hue that is perfect for day drinking and snacking on the beach and sneaking in a cat nap on the sand between each glass. The nose is dominated by aromas of ripe strawberries and wildflowers, and the sipping is round and lush with lively raspberries and citrus notes coming to life the more you sip.

 This organic rosé is a day drinking dream that's perfect on a picnic blanket with a spread of Avocado BLTs on Ciabatta Rolls, sliced melon, cheeeeeeseeeee, prosciutto, and some good baguette.



## 2018 GATEWAY VINHO VERDE

### VINHO VERDE, PORTUGAL

35% Arinto, 35% Loureiro, 30% Trajadura

**NOSE:** Lime leaves, key lime pie, the ocean. Smells like a fresh breeze blowing through your window

**PALATE:** Crisp, light-bodied, high acid with balanced fruit, this is a wine waiting to be chugged

**MOOD:** When your company plans a big time Adult Field Day at the park and your team perpetually wins the wheelbarrow race and the egg toss all while Queen's We Are The Champions blares in your mind.



Portuguese "green wine" aka Vinho Verde is the ultimate morning, noon, and night vinous partner. Its gentle fizz, modest alcohol, and citrus twist make for glass after glass of mouthwatering deliciousness. We like to think of it as Adult Sprite! Although Vinho Verde is technically a still wine, it has a slight effervescence that makes it fun and dangerously easy to drink. Its translation of "green wine" isn't in reference to the color but to its youth. Vinho Verde wines are very young and intended to be drunk shortly after they're produced. In fact, back in the day, because these wines were consumed so quickly after they were made, many producers didn't even bother putting the wine's vintage on the label.

This wine is as easy as they come. Low in alcohol, this wine is made for the summer heat. Vinho Verde has earned the nickname "porch pounder" for a reason. Put a chill on this wine, walk out on your porch and you will find out why. Light fruit and floral notes with high acidity, this is a summertime dream.

 Who knew Mussels Steamed in Garlic and Wine could get any better?!?! But they do with this slightly fizzy white wine aka Vinho Verde!

# DIY: FROSÉ THREE WAYS

We love drinking rosé solo, but we also love throwing it in a cocktail with other ingredients. Traditionally, we've seen frosé made with frozen strawberries, which is great, but we're ready for something different. Head Bartender Devin Kennedy at Cote Korean Steakhouse showed us how to shake things up and make the perfect summertime frosé.

Camilo Trujilo is a beverage mastermind who learned from some of the best bar men in the industry. After bartending at Dolce Italian, the winner of Bravo's Best New Restaurant, he began a new project opening up the oceanside "Regent Cocktail Club" in Montauk, NY.

He took time to put together a delicious and summer-appropriate rosé cocktail for the backlabel and its readers. Whip up his masterfully crafted, rosé-based cocktail for ultimate summer sipping... and NEVER forget your tiki umbrella!

The claim to the most refreshing drink of the summer may belong to Extra Fancy, a seafood joint in Brooklyn. This frozen blended drink is made to order in a mason jar. That's right, a mason jar is attached to a good 'ol Oster blender. Instead of a full blender of the frozen drink, each customer gets their own personal concoction of rosé and frozen lemonade — inspired by a New Orleans party, an Oster blender and plastic mason jars to-go.

And the name? Bar program head Rob Krueger says he and other bartenders landed on it after experimenting with the words frozen rosé lemonade. It's light, refreshing and perhaps the only way you'll want to drink rosé this summer.

## FROSÉ

MAKES 1 COCKTAIL

¼ oz. lemon juice  
¼ oz. aperitivo  
1 oz. simple syrup  
1 oz. pineapple liqueur  
4 oz. rosé

**COMBINE** the rosé, pineapple liqueur, simple syrup, aperitivo and lemon juice in a blender.

**ADD** ice and blend.

**POUR** up and enjoy!

## THE ROSÉ PINEAPPLE CUP COCKTAIL

MAKES 1 COCKTAIL

3 1/2 oz your favorite Rosé  
1/2 oz St. Germain elderflower liqueur  
1/2 oz creme de peche  
1 mango  
1 pineapple

**DICE** half the mango and half of the pineapple. Reserve the pineapple's leaves and cut the remaining half into wheels.

**BUILD** Rosé, St. Germain and creme de peche in your large golden pineapple cup. Add in as much mango and pineapple as you desire, so that your cup is about 3/4 full.

**TOP** with crushed ice.

**GARNISH** with pineapple leaves, pineapple wheel and of course a tiki umbrella.

## FROZÉMONADE

MAKES 1 COCKTAIL

4 oz rosé  
3/4 oz lemon juice  
1 to 1 1/2 oz simple syrup  
Crushed ice, to fill 12 oz Mason jar

**COMBINE** rosé, lemon juice and simple syrup in 12 oz mason jar that fits blender blade assembly.

**FILL** the jar with ice (crushed ice works best).

**ATTACH** to the blender.

**KEEP** an eye on the drink as you blend it. Make sure that it blends until quite smooth.

**GARNISH** with mint. Serve.

# 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!



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