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HARVEST
PARTY

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A MONTHLY WINE JOURNEY CURATED FOR ADVENTUROUS SOULS

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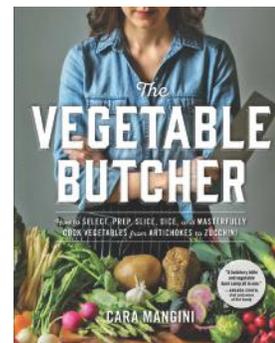
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THIS MONTH'S RECIPES BROUGHT TO YOU BY:



The skills of butchery meet the world of fresh produce in *The Vegetable Butcher* by Cara Mangini, the essential, inspiring guide that demystifies the world of vegetables. In step-by-step photographs, Mangini shows how to break down a butternut squash, cut a cauliflower into steaks, peel a tomato properly, chiffonade kale, and find the meaty heart of an artichoke. Including more than 150 original, simple recipes that put vegetables front and center, it's everything you need to know to get the best out of modern, sexy, and extraordinarily delicious vegetables.

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WELCOME TO THE HARVEST PARTY

BY LOGAN LEE

FELLOW WINE LOVERS: This November, we are celebrating the end of the wine harvest season and giving thanks for another year of awesome wine! Having a party or a feast is probably the best way to celebrate anything, and we've got you covered with some cool vino, pairings and a few wine learnings!

Nearly every culture from around the world celebrates the harvest season with some sort of festivities to give thanks. In the US and Canada, we annually hold an epic feast of turkey, veggies, mashed potatoes and yams to celebrate the season's bounty. And this month's wine journey should help amp up your version of a harvest party!

As a kid, I was just a so-so fan of the annual feast, but post-college, as I started "adulting," I got super excited for Thanksgiving.

What is better than mixing OJ and Prosecco for mimosas to start the day, cooking up a feast and hanging with family and friends with football in the background?! Let's be real, Thanksgiving is the ultimate excuse to pop wine bottles all day. I, for one, am game to take a worldwide wine tour from sparkling at breakfast to a big, jammy red wine for dinner anytime!

Now that I've left my 20s behind, I feel like I'm getting okay at this whole adult thing. It has become tradition for any friends that aren't traveling for the holiday to make their way to my place. And after a decade of trying, I can make a mean bird - and I've found a couple secrets to perfect the turkey.

The main trick to the turkey is all about the brine. My rendition has wine, of course! Soak your turkey in this solution overnight and you'll be a holiday hero!

Logan's White Wine Turkey Brine

One bottle of white wine

3 to 5 sprigs of rosemary

1 head garlic, peeled

1 medium onion, cut in half

1 cup kosher salt

1 cup brown sugar

½ cup of black peppercorns

10 cups water

2 large lemons, juiced

Now to the actual wine! From the WA Crew, we couldn't be more thankful to take everyone on an awesome wine journey each month. This box is a harvest celebration and we're pumped to share some amazing wine from Hungary, Spain, Austria, Portugal, South Africa and the US. To pair with the vino, we found something we didn't know existed, a 'vegetable butcher' aka Cara Mangini who lent us seven dishes from her new cookbook (aptly named *The Vegetable Butcher*).

We think you'll enjoy the whole package. So here's to whatever your feasting celebration entails and another successful harvest season behind us.

Cheers!

Logan

DON'T FORGET FURMINT

BY PAIGE VILLIARD



FURMINT MIGHT NOT BE a name that registers on your wine radar - yet. Maybe you've been drinking it and don't realize, or perhaps it's what you should start drinking - now.

Furmint is a white wine grape from Hungary. At only 35,919 square miles, Hungary is about the size of Maine or Indiana but has 22 wine regions, is home to the world's oldest wine classification system and has a wine history rich in royalty, disaster and corruption that can be traced back centuries.

You could say that the Furmint grape is a tale as old as time (in winemaking, that is).

Tokaji Aszú might be a name that rings a bell for you. These sweet wines from the Tokaj region in Hungary were the wines to drink in the 18th and 19th centuries. The coolest kid on the block. The cream of the crop.

But what does this have to do with Furmint? Furmint is the dominant grape varietal grown in the Tokaj region and is the primary varietal in the Tokaji Aszú blends - a fact that Neil Palladino of Boutique Wine Collection says can be overshadowed by the distinctiveness of a name like Tokaji Aszú.

Aszú is a type of wine made from grapes that have been infested by botrytis mold, or noble rot. The high natural acidity and high sugar level of the Furmint grape are improved by the mold, which intensifies the sweetness level and adds flavor complexity perfect for the sweet wines that are still renowned today.

"Sweet wines of Tokaj are really epic wines, wines that will really hang with you," says sommelier Christian Broder.

But today, Hungarian and other Central European winemakers are crafting a new Furmint tale, or perhaps revising the old one.

Christian says winemakers are appealing to the masses (in recent years, sweet wines have accounted for the lowest preferred wine style among Americans) with the production of dry Furmint -

wines that he says are notably fresh, fruity but dry.

On the palate, Christian says you can get tastes of citrus, orchard fruit or stone fruit (lime and pear are typical flavor elements), and you can even get hints of honey, beeswax and ginger - which are the flavors associated with noble rot and the beloved flavors you'd find in the Tokaji sweet wines. Additionally, smoky or spicy flavors can come through aged dry Furmint.

It's this new, reborn life of Furmint that lacks the history and fame, but is helping the Furmint grape gain wider recognition.

"Overall, the movement to expand the international market of dry Furmint from Tokaj is probably about 16 to 20 years old, with recent recognition coming over the last 6 to 10 years...a blink in the history of the wine world," says Neil.

Neil has seen a growing acceptance of what consumers consider 'non-traditional' grape varieties, which may contribute to the success he sees with the Evolúció, Tokaj Furmint in this month's box.

What might also be helping Furmint, is that it's easier for Americans to pronounce than some other Hungarian grape varieties (think: Kékfrankos or Hárslevelű).

Yet another factor, Neil says, is that "its appeal, as a grape variety, starts with its versatility. The wines that can be produced range from dry, mineral-driven and structured with high acidity to the sweet botrytis wines."

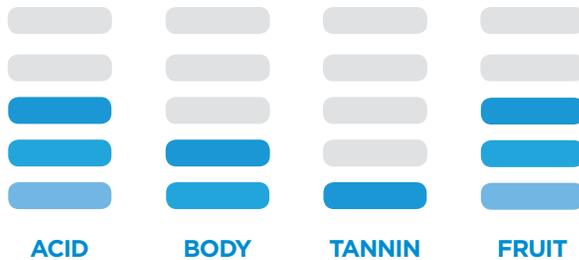
Winemakers are hitting on a taste that many wine drinkers won't refuse with the dry Furmint: light, dry, crisp, refreshing. While the name Furmint doesn't immediately invoke these tastes - it has 'fur' in the name (though it's pronounced "foor-meent" in Hungarian) - this is exactly what dry Furmint is.

2015 PFNEISZL, "BIRGIT AND KATRIN'S," ZWEIFLER

100% Zweigelt



-  Burgenland, Austria
-  On a blanket taking in a meteor shower
-  Okra, Corn, and Tomato Curry
-  Shooting Stars - Bag Raiders



-  Brambly fruit accented with fresh paprika, black pepper and touch of loamy earth
-  A spicy explosion of fruit and spice with a juicy bright freshness to keep you drinking
-  Smoky paprika will keep this spicy fruit explosion from getting out of hand

Wine directors, somms and winemakers have way too much of the X chromosome, but luckily, as Bob Dylan says, "times are a changin'!" In Austria, we found two sisters, Birgit and Katrin, who are making serious wine moves. They hail from a family made up of several generations of winemakers in Austria but took over their ancestral vineyards in Hungary. There they have established a successful organic project and are bringing the know-how back to Austria with the "Birgit and Katrin" wines.

This 2015 Zweigler is the ladies' take on Zweigelt - which is the most widely planted red grape variety in Austria. Easy drinking, juicy and tart, it's best served with a slight chill. The big bottle and whimsical label is meant to say, "Hey! Make me your swigging partner!"



OKRA, CORN, AND TOMATO CURRY WITH CILANTRO AND LIME

 Serves 6 - 8

- 1 can (13 to 13 ½ oz) unsweetened, full-fat coconut milk, cream skimmed off the top and reserved
- 1 tbsp curry powder
- 1 small onion, finely diced
- 2 garlic cloves, minced
- 1 tbsp minced ginger (from a 1-inch piece)
- 1 yellow or red bell pepper, stemmed, seeded, and cut into ¼-inch dice
- 1 to 2 jalapeños, seeds and ribs removed, minced (for extra heat, use some seeds)
- ¾ tsp salt, plus extra as needed
- ¼ tsp freshly ground black pepper, plus extra as needed
- 1 lb tomatoes, cored, seeded, and cut into ¾-inch dice
- 2 cups cooked chickpeas (canned is fine)
- 2 cups fresh corn kernels (from 2 ears of corn)
- ½ lb small okra (narrow pods no more than 3 inches long), stems trimmed and left whole or cut into ¼-inch rounds
- 1 tbsp lime juice
- ½ cup fresh cilantro leaves, chopped
- Steamed basmati rice, for serving
- Lime wedges, for serving

HEAT the reserved coconut cream in a Dutch oven over medium heat. When it begins to simmer around the edges, add the curry powder and cook until fragrant, about 1 minute. Stir in the onion, garlic, ginger, bell pepper, jalapeño, ¾ tsp of the salt, and ¼ tsp of pepper and cook, stirring occasionally, until the vegetables begin to soften, 4 to 6 minutes.

STIR in half of the tomatoes, all of the chickpeas, and the coconut milk. Partially cover the pot and adjust the heat to maintain a steady simmer. Simmer, stirring occasionally, until the tomatoes begin to melt and the stew thickens, about 5 minutes.

INCREASE the heat to medium-high and add the remaining tomatoes and the corn, okra, and lime juice. Continue to cook, partially covered, until the okra is just tender but still crisp, 3 to 5 minutes more. Stir in half of the cilantro, adjust the salt to taste, and remove from the heat. Serve over a scoop of basmati rice with a sprinkle of the remaining cilantro and a wedge of lime.

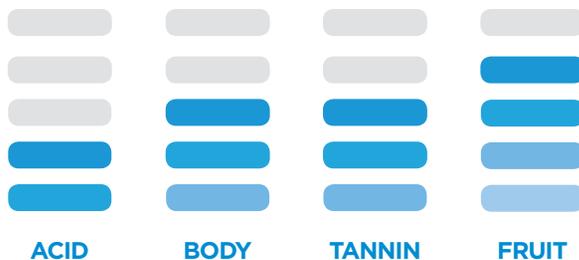
Recipes from The Vegetable Butcher by Cara Mangini • Workman Publishing • Photography by Matthew Benson

2015 NEXO, RIOJA

90% Tempranillo, 10% Garnacha



- La Rioja, Spain
- Breaking out the castanets
- Fall Farmers' Market Tacos
- Quiero Que Sepas - Juan Magán



- Floral and rich in red and black fruits with some tobacco notes towards the end
- Fresh and floral at first, then acidity makes the harmony - slight tannins bring the soft finish
- Rich yet soft, this juice needs creamy - but not overpowering - sweet potato to back it up

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

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



FALL FARMERS' MARKET TACOS

Serves 3 - 5

FOR THE TACOS

- 2 tbsps extra-virgin olive oil
- 1 dried chipotle (stemmed) or chipotle in adobo, finely chopped
- 1 large delicata squash (about 1 lb), cut into ¼-inch-thick half-moons
- 1 large sweet potato (about 1 lb), peeled and cut into ¼-inch dice
- ¾ tsp fine sea salt, plus extra
- 1 tsp ground cumin
- ½ large red onion, thinly sliced
- 1 poblano, stemmed, seeded, and cut into ½-inch-thick strips
- 2 tbsps lime juice
- Generous handful of fresh cilantro leaves and thin stems, coarsely chopped
- Small flour and/or corn tortillas, warmed
- Black Beans with Lime (optional)*

FOR THE TOPPINGS

- ½ small red cabbage, thinly sliced
- Freshly crumbled queso fresco, feta, or goat cheese
- Sour cream or plain Greek yogurt
- Classic Guacamole* or sliced avocado
- Roasted Tomatillo Salsa*

HEAT the oil in a large skillet over medium heat and add the chipotle. Cook, stirring, for 30 seconds, being careful not to let it burn. Add the squash, sweet potato, ½ tsp of salt, cumin, and ¾ cup of water. Turn up the heat to medium-high and cook, stirring often, until the sweet potatoes and squash begin to soften, about 6 minutes.

ADD the onion and poblano and season them with another ¼ tsp of salt. Continue to cook, stirring often, until the vegetables are tender and browned on the edges, 6 to 8 minutes more. Add the lime juice and cook, stirring, until it is fully incorporated, 1 minute. Transfer to a serving platter and top with the chopped cilantro.

SERVE with the warm tortillas, Black Beans with Lime, if using, and a selection of toppings.

*For these - and more - great recipes, pick up a copy of *The Vegetable Butcher!*

Recipes from *The Vegetable Butcher* by Cara Mangini • Workman Publishing • Photography by Matthew Benson

2014 HEDGES FAMILY ESTATE, CMS RED

50% Cabernet Sauvignon, 44% Merlot, 6% Syrah



- Columbia Valley, Washington
- Staying in bed on a stormy day
- Smashed and Seared Beets
- Into Each Life Some Rain Must Fall - Ella Fitzgerald



- A variety platter of olives in the middle of the forest on a crisp fall morning
- Full-bodied with a strong backbone of freshly cut wood and winter violets
- Such a deeply flavored glass will be brought out of the shadows by spicy chimichurri

From an iconic family in Washington State comes a staple red blend that's been produced at the estate since the late '80s. The Hedges Family blends biodynamic farming with time-honored techniques at their Red Mountain estate, but the purity and structure of this CMS Red stays true to the Columbia Valley-driven style.

Comprised of Cabernet Sauvignon, Merlot and Syrah, we have a wine that shows a mix of red and black fruit penetrated by a faint pine-needle-greenness and based with a foundation of deep black olive, blackberry and black currant. Lots of structure helps uphold notes of pencil shavings, cedar and fresh violets. This is a full-bodied wine that will accompany any hearty meal.



SMASHED AND SEARED BEETS WITH CHIMICHURRI AND GOAT CHEESE CREMA

Serves 4

- ½ cup (4 oz) goat cheese, at room temperature
- ¾ cup heavy (whipping) cream
- Fine sea salt
- 1½ lbs small to medium beets
- 1¼ cups apple cider vinegar
- 2 garlic cloves, halved
- 1 bay leaf
- 3 tbsps extra-virgin olive oil
- Freshly ground black pepper
- 4 cups baby arugula

CHIMICHURRI

- ¼ cup red wine vinegar
- 1 garlic clove, peeled
- ¼ tsp crushed red pepper flakes
- ½ cup extra-virgin olive oil
- ½ cup fresh flat-leaf parsley leaves
- ½ cup fresh cilantro leaves, thick stems removed
- ¼ cup fresh basil leaves
- ¼ tsp ground cumin

COMBINE the vinegar, garlic, red pepper flakes, oil, parsley, cilantro, basil, and cumin in a food processor or blender and puree until they are fully incorporated. Transfer the mixture to an airtight container and chill until ready to serve, at least 2 hours or up to 2 days.

WHISK together the goat cheese, cream, and a pinch of salt in a medium-size bowl. Cover the crema with plastic wrap and refrigerate until ready to serve, up to 3 days.

PLACE the beets, 5 cups of water, the cider vinegar, garlic, bay leaf, and 1 tsp of salt in a medium saucepan and bring to a steady simmer over high heat. Reduce the heat and simmer, partially covered, until the beets are tender at their center when pierced with a paring knife, 35 to 50 minutes, depending on their size.

REMOVE the beets from the poaching liquid and let them cool to the touch. Discard the bay leaf. Use a paring knife to trim extra-long tails. If you wish, cut off the tops just under the stem. One at a time, place the beets between 2 salad plates and press down just enough to smash and slightly flatten but not break the beets. (Don't worry if they do break apart or if some skin peels off as you handle them.)

HEAT the oil in a large skillet over medium-high heat until it begins to glisten. Add the beets and let them cook undisturbed, flipping just once, until the skin is crispy and caramelized, 3 to 4 minutes per side. Season with salt and pepper to taste.

SPREAD the goat cheese crema in the center of a serving bowl or divide it among individual plates. Pile the beets on the goat cheese crema and spoon the chimichurri generously over them. Top with the arugula and another drizzle of chimichurri.

*Recipes from The Vegetable Butcher by
Cara Mangini • Workman Publishing •
Photography by Matthew Benson*

THE FARMER MAKES A PLAN: HARVEST IN SOUTH AFRICA

BY SAM TIMBERG



THERE IS A SAYING in Afrikaans, the language of many South African farmers, which goes, “n’ Boer maak n’ plan.” It translates directly to “the farmer makes a plan.” In South Africa it is generally used when one needs to think fast and be creative to get something done. Harvest 2016 was just such a situation. That is because harvest began early in South Africa this year. Really, really early.

After a summer of drought, scorching heat and even some devastating wildfires, many producers picked their first grapes two - or even three - weeks earlier than ever before. Historically, harvest in South Africa was from mid-February to mid-April, but in recent years it has run from late January to the end of April. This year, though, my friend, Nico Grobler, the winemaker at Eikendal Vineyards in Stellenbosch, was forced to pick his first grapes on January 6th. It begs the question, what vintage would the wine have been if he had picked the grapes a week earlier? In challenging years like this, picking grapes even a few days late can result in wines that lack elegance and balance - but great winemakers distinguish themselves in tough vintages.

Unfortunately, in the face of climate change, years like 2016 are no longer anomalies and farmers in South Africa have been planning for this inevitability for well over a decade. In fact, just over 11 years ago my brother Craig - who at the time was the South African correspondent for The Washington Post - wrote an article headlined, “S. African Wineries Chase the Chill.” He wrote about how many winemakers in South Africa, in response to higher average yearly temperatures and other climate aberrations, were planting vineyards closer to the cool Atlantic coast, at higher altitudes and even planting grapes in areas, like Elgin, that were historically more known for their apple orchards.

But during difficult harvests and easier ones alike, South Africans love to party. If you are lucky enough to visit during a harvest season - or anytime really - you will find yourself gathered around a Braai (rhymes with rye - a wood fire grill that puts a Webber kettle grill to shame) eating all sorts of delicious local game meat and drinking far more wine than you should. It’s the ultimate in farm-to-table.

In South Africa, harvest is continuously celebrated. Food is almost always local, you eat what’s in season and you drink what’s been made in the region - good luck trying to find a French wine on any wine list in the country. Climate change surely is going to make things more difficult in the years to come, but n’ Boer always maak n’ plan.

URBAN HARVEST WITH BROOKLYN WINERY

BY ALEXANDRA PASTRON
PHOTOGRAPH BY CLAY WILLIAMS



This past October, Wine Awesomeness took a trip to Brooklyn Winery in Williamsburg, Brooklyn, to get an up-close look at an urban winery harvest. This November, *thebacklabelTV* will be releasing its first ever short-feature documentary showcasing our experience. Here we have put together some highlights, but for the full story head over to thebacklabel.com to watch the entire feature!

Harvest on a vineyard is both the most exciting and most stressful season of the year. Grapes need to be picked at just the right moment - one day too early or too late could throw off an entire vintage. Add in the fact that even the slightest bit of rain can halt the entire harvest schedule, and you have the worst case scenario that keeps winemakers up at night.

At Brooklyn Winery, though, there are no vineyards. No vines to tend to, no pests to worry over and no grapes to check for ripeness. The winery was founded in 2010 when co-founders Brian Leventhal and John Stires quit their jobs at a Manhattan tech startup to pursue their passion for winemaking. Their entire operation is nestled in the heart of bustling Williamsburg, and the space was formerly used as a nightclub.

So, rather than vineyards, Brooklyn Winery has a giant, 53-foot tractor-trailer filled with grapes, which squeezes onto a narrow side street down the block. The grapes are then carried by forklift up the street to the winery's storefront where the winemaking process begins.

One challenge to this process unique to their location is that the tractor-trailer and forklift have to share the street with pedestrians and bikers that whizz by, making it just that much harder to get the grapes safely to their destination.

"The key thing for getting grapes to Brooklyn is that it's done carefully - that's my one word answer," says Brooklyn Winery winemaker Conor McCormack of the process. "The grapes are very carefully packed into small

boxes, we're talking 36 - 40 pounds each, and the boxes have holes in them so the grapes can breathe. Then they get stacked on top of each other."

The reason behind all of this, Conor explains, is so the grapes arrive at the winery in as perfect condition as they left the vineyard, not smashed into each other and losing their juice.

"The grapes actually show up looking better than if they were fresh off the vine," jokes Brian.

The grapes used at the winery come from as close by as Long Island and as far away as California. Grapes from the West Coast can take up to seven days to arrive, so the truck has to stay refrigerated the entire way. Conor says that he does feel a responsibility to respect the terroir of the regions the grapes come from, so if he puts the wine's place of origin on the label then he would never cross blend the juice with grapes from a different part of the country.

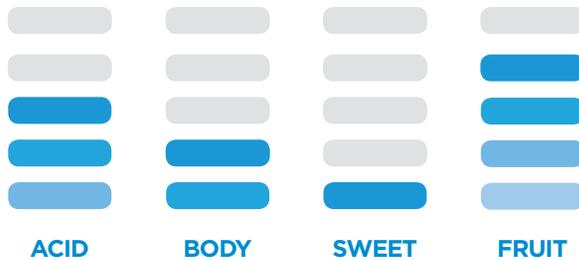
"And we're not really adding a 'Brooklyn terroir,'" he says, "Brooklyn adds more of an attitude, an approach in creativity with a definite edge to it. That's where the Brooklyn terroir comes into play."

2016 BALANCE, CHENIN BLANC

100% Chenin Blanc



- Western Cape, South Africa
- Balancing on a surfboard at Jeffreys Bay
- Shredded Brussels Sprouts
- Toe Vind Ek Jou (ft. Karen Zoid) - Francois van Coke



- White plumerias after a rain shower
- A salad of guava and passion fruit
- The tropical fruit salad in this bottle can get a little overwhelming, but Brussels sprouts and manchego slice through

Balance Wines was launched in 2004 and is the product of winemakers Natalie van Rooyen and Ben Snyman, who select their grapes from a variety of vineyards across the valleys of South Africa's Cape Winelands, capturing the diversity of South African wines.

Chenin Blanc can at times be quite sweet, but here we have a bone-dry version of the variety. You'll find fruit notes of bruised yellow apple, lemon peel and quince that are layered on top of a tropical base of fresh pineapple and guava. White flowers, honeycomb and beeswax are also here, but a fresh and lively fruit character really speaks the loudest with this wine.



SHREDDED BRUSSELS SPROUTS WITH POMEGRANATE SEEDS, WALNUTS, AND MANCHEGO

Serves 4 - 6

- 2 tbsps white wine vinegar
- 1 tsp freshly grated lemon zest, plus extra for garnish
- 1 tbsps freshly squeezed lemon juice
- 1 tsp Dijon mustard
- Fine sea salt
- Freshly ground black pepper
- 1 lb Brussels sprouts, trimmed and finely sliced
- 1 to 2 tbsps walnut oil
- 2 tbsps extra-virgin olive oil
- ½ to ¾ cup pomegranate seeds (from 1 medium pomegranate)
- ¾ cup toasted walnuts, coarsely chopped
- ½ cup freshly grated Manchego cheese (about 2 oz)

WHISK together the vinegar, lemon zest, lemon juice, Dijon mustard, ¾ tsp of salt, and several grinds of pepper in a large bowl. Add the sprouts and toss well to combine and coat the sprouts. Let stand to marinate, 5 minutes.

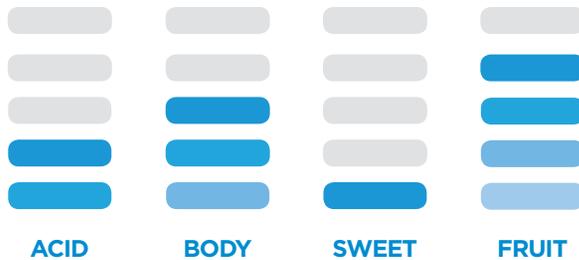
DRIZZLE in 1 tbsp of the walnut oil and the 2 tbsps of olive oil and toss well to combine. Add the pomegranate seeds, walnuts, and all but about ¼ cup of the Manchego. Toss well and adjust salt and pepper and the walnut oil to taste. Transfer to a serving bowl or individual shallow bowls and top with the remaining Manchego, and sprinkle with more lemon zest if you wish.

2012 CARRIER, "BROAD ARROW," CHARDONNAY

100% Chardonnay



- Santa Lucia Highlands, California
- Practicing your archery skills
- Spaghetti Squash
- If I Could Change Your Mind - HAIM



- Navigating the fruit tarts at a community bake sale
- Chalky minerality is balanced by a lasting taste of tart apple
- This Chardonnay is basically your dessert, so let's keep the sweet times rolling with a sage brown butter sauce

The Carrier brand pays tribute to the soldiers and their pigeons who carried messages during World War II. With this "Broad Arrow" Chardonnay, Carrier showcases the terroir of the Northern Santa Lucia Highlands.

This Chardonnay is a wonderful example of a domestic wine with old-world character. Flavors and aromas here are dominated by tart golden apple, lemon meringue, toasted brioche, marshmallow and buttercream. In the background, you will also find a chalky mineral working in tandem with a zippy amount of acid to keep the whole wine in balance.



SPAGHETTI SQUASH

WITH SAGE BROWN BUTTER, LEMON, HAZELNUTS, AND PARMESAN

Serves 2 - 4

- 3 lbs spaghetti squash
- 1 tbsps extra-virgin olive oil
- Fine sea salt
- 6 tbsps (¾ stick) unsalted butter
- 20 small sage leaves (or fewer large leaves, each cut crosswise into 2 to 3 pieces)
- 1 tbsps freshly squeezed lemon juice
- ½ tsp freshly ground black pepper, plus extra as needed
- ¼ cup toasted hazelnuts or walnuts, coarsely chopped*
- Freshly grated parmesan cheese

PREHEAT the oven to 400°F. Line a rimmed baking sheet with parchment paper. Cut the spaghetti squash in half lengthwise through the middle. Scoop out the seeds with a large spoon and brush the flesh and skin with the olive oil. Sprinkle the flesh lightly with salt and place the halves cut side down on the prepared baking sheet. Roast until the squash is tender but al dente when pierced with a fork, 30 to 40 minutes. Let the squash cool to the touch. Use a fork to pull the squash strands from the skin, using the side of the fork to scoop the flesh closest to the skin; transfer to a large bowl and set aside.

MELT the butter in a large skillet over medium heat, then cook, swirling the pan frequently, until lightly browned, 2 to 3 minutes. Carefully pour out the butter into a bowl, allowing any burnt solids to stay in the bottom of the skillet. Wipe the skillet clean with a couple of folded paper towels, then return the brown butter to the skillet and heat it again over medium heat. Add 1 piece of sage to test the butter for readiness: It should immediately sizzle. When the butter is hot enough, scatter the remaining sage into it and cook, turning the leaves often with a slotted spoon, until they are crispy, 20 to 40 seconds. Using a slotted spoon, transfer the fried sage to paper towels to drain. Season it lightly with salt.

ADD the spaghetti squash to the brown butter, and adjust the heat to high. Add the lemon juice, sprinkle the squash with ¼ tsp of salt and the ½ tsp of pepper, and cook, turning the strands in the butter with tongs, until lightly browned on some edges, 4 to 6 minutes. Add the hazelnuts and two thirds of the sage and remove from the heat. Toss the spaghetti squash and transfer it to individual bowls or a large serving bowl, twisting the tongs to plate the squash strands into a tight nest. Top generously with freshly grated parmesan, grinds of pepper, and the remaining fried sage.

*For these - and more - great recipes, pick up a copy of *The Vegetable Butcher!*

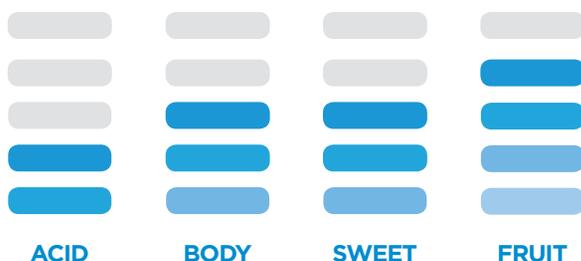
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2015 EVOLÚCIÓ, FURMINT

85% Furmint, 15% Yellow Muscat



- Tokaj, Hungary
- Reminiscing about the dog days of summer
- Zucchini, Sweet Corn, and Basil Penne
- Majd - Halott Pénz



- A bouquet of fresh peaches and flowers rises from the glass
- Simultaneously refreshing and rich, with crisp green apple, quince and balanced acidity
- A more complex juice calls for a more complex dish - basil and pine nuts are up for the challenge

You don't come across dry Furmint all that often, but when you do, they should behave like this. This Evolúció is a classic example of a *dry* Furmint that comes from Tokaj - a region synonymous with sweet Tokaji wines.

This Furmint is firmly planted in the ripe stone fruit category showing notes of peach, nectarine and apricot. The wine is so ripe it is nearly tropical in nature, but with a core of stern minerality and brisk acidity. There is a bit of residual sugar here, but it is backed out by a subtle nutty bitterness and a pinch of mint. Flavors of summer fruits with white pear, citrus and some almond make for a grand finish.



ZUCCHINI, SWEET CORN, AND BASIL PENNE WITH PINE NUTS AND MOZZARELLA

Serves 4 - 6

- Fine sea salt
- $\frac{3}{4}$ lb good-quality dried penne
- 2 tbsps extra-virgin olive oil
- 1 small red or yellow onion, thinly sliced
- 2 large garlic cloves, minced
- 2 medium zucchini, cut into $\frac{1}{4}$ -inch by 3-inch sticks
- Kernels from 2 ears fresh corn
- $\frac{1}{4}$ tsp crushed red pepper flakes
- 1 tbsp unsalted butter
- 1 cup loosely packed fresh basil leaves, coarsely chopped
- $\frac{1}{4}$ cup toasted pine nuts*
- 2 oz mozzarella cheese, torn into bite-size pieces
- 2 to 3 tbsps freshly squeezed lemon juice
- Freshly shaved parmesan cheese, for garnish
- Your best extra-virgin olive oil, for garnish
- Lemon wedges, for serving (optional)

BRING a large pot of water to a boil and salt it generously (add 1 tbsp of salt for every 4 quarts). Cook the penne according to package instructions until just shy of al dente, about 10 minutes. Drain the pasta, reserving at least 2 cups pasta water for the sauce.

HEAT the oil in a large, deep skillet or Dutch oven over medium heat. Add the onion and cook, stirring occasionally, until it starts to brown lightly, about 5 minutes. Add the garlic and cook, stirring constantly, until it becomes fragrant, 30 seconds. Add the zucchini, turn the heat up to high, and cook, stirring occasionally, until the zucchini softens, 6 to 8 minutes. (You will need to add up to 1 cup of the reserved pasta water, a little at a time, as the zucchini cooks and becomes dry and sticks to the pan.)

ADJUST the heat to medium and add the corn, $\frac{1}{2}$ tsp of salt, the red pepper flakes, and the butter. Cook, stirring occasionally, for 2 minutes more. Add the penne and $\frac{1}{2}$ cup of the pasta water, and stir well to incorporate. Cook, stirring often, until the pasta is well coated and the sauce has thickened, about 2 minutes.

TURN OFF the heat and add half of the basil, the pine nuts, and the mozzarella. Add the lemon juice to taste and stir well to incorporate it. Scoop the penne into individual shallow bowls, making sure to evenly distribute the zucchini and corn. Top with the remaining basil, a fresh shaving of parmesan, and a drizzle of your best extra-virgin olive oil. Serve with lemon wedges if you wish.

*For these - and more - great recipes, pick up a copy of *The Vegetable Butcher!*

Recipes from *The Vegetable Butcher* by Cara Mangini • Workman Publishing • Photography by Matthew Benson

DIY: URBAN HARVEST

BY SOPHIA LIZARDI
PHOTOGRAPH BY SHAKIL UDDIN

THIS MONTH'S ISSUE takes you through the eyes, ears and mouths of those in the vineyards for harvest. So, we thought we'd recreate a small-scale harvest project right in your own home.

Get your green thumb ready with this urban herb garden. It's the gift that keeps on giving with just a little TLC.

Fresh fruits, vegetables and herbs are crucial, and having direct access can often go overlooked by urban dwellers or people with limited yard space. Sustainably sourcing your food doesn't have to stop at the grocery store, so bring the plants directly home! They add much needed life to any space, while herbs bring home-cooked dishes to life with freshness. And, they do triple duty when you count how it adds an earthy aroma. So, forgo the store bought ones in favor of a fulfilling project that adds charm.

In this issue, the Smashed and Seared Beets (pg. 12) call for flat leaf parsley. And, of course, the Eggplant, Tomato, and Mozzarella Stacks (pg. 14) need tons of fresh basil leaves. So, take advantage of your space because who wouldn't want to pluck and harvest your own ingredients right in your own home?

SUPPLIES

- 3 empty wine bottles
- Potting soil
- 3 herb plants, of your choice

TOOLS

- Glass bottle cutter
- Sandpaper

HOW YOU'LL DO IT

CUT each wine bottle at its base, just below where the neck begins to taper up to the opening, using a bottle cutter.

FILE down sharp edges with sandpaper.

ADD potting soil to the bottom of each bottle.

POT the herbs in the bottles and then cover with more fresh soil.

GIVE your herbs some fresh water.

PLACE them near the window - wherever they'll get plenty of light.

COOK up some of this month's recipes using your new urban garden!



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