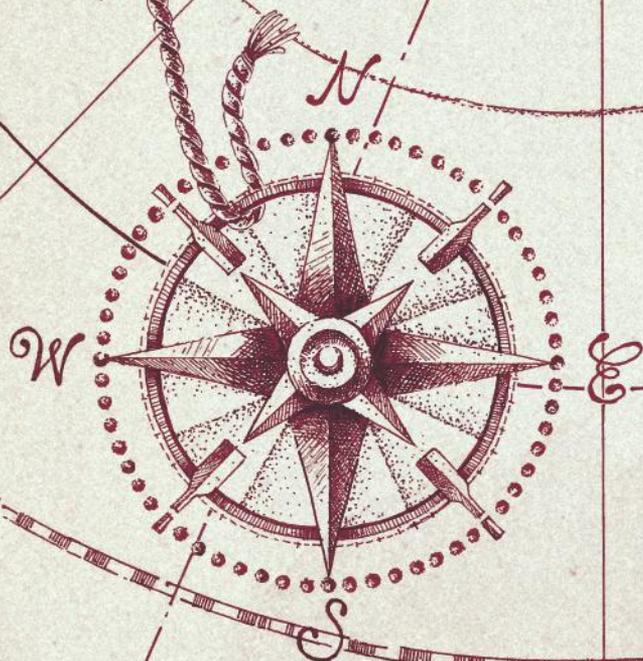




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NEW
WORLD

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A MONTHLY WINE JOURNEY CURATED FOR ADVENTUROUS SOULS



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THIS MONTH'S RECIPES BROUGHT TO YOU BY:

HAIL MARY

Greenpoint's Finest Diner!

Brooklyn diner Hail Mary is not your ordinary pancakes and burgers joint. Brought to you by two veterans of the NYC restaurant scene, Ham & Sohla El-Waylly, Hail Mary is a modern take on a classic American diner in a kitschy yet chic setting. Menu items range from classic (Fried Green Tomatoes) to less-familiar (Deep Fried Burrata), and include a unique lineup of fountain drink cocktails.

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WELCOME TO THE NEW WORLD

BY ALEXANDRA PASTRON & CHRISTIAN BRODER

FELLOW WINE LOVERS: Welcome to the New World. It's shiny, new and roughly 500 years old... "shiny" and "new" are relative terms here.

This month, we've decided to focus on the wines that are pioneers in their own right, unrestricted by rules and regulations and free to experiment in ways that have never been tested before. But before we jump in too deep, let's talk about what makes a New World wine so new, and an Old World wine so, well, old.

Region

The first factor here is the region from which a wine is produced. Old World refers to wines from Europe (think: France, Spain, Italy, Slovenia, etc.) and also certain regions of North Africa. New World refers to "newer" winemaking countries, like the U.S., South America, Australia and South Africa. Think of old and new as labels of experience, so the Old World has been making wine since around 7000 BCE, while the New World has only been in the game since about the 1500s.

Regulation

Think of the New World as the Wild West - anything goes. New World winemakers are free to plant any grape they want, wherever they want and use whatever techniques they want, which leads to more experimentation. The Old World is the polar opposite. Bound by strict regulations - such as where each grape variety can be planted and which techniques are allowed - Old World producers have much less freedom of expression than their New World counterparts. These regulations were established in order to maintain minimum standards of quality, but some winemakers are now saying these old laws are too limiting.

Style

Next we have style, which when you get down to it, is really what it's all about. Think of each style as their names imply: Old World wines are contemplative and earthy - like an old man who prefers browns and greys in his wardrobe

- and they usually have a lower alcohol content with higher levels of acidity. New World wines, generally speaking, will be more fruit forward and have a higher alcohol content, as well as being much less earthy or acidic. Think of them as the kid in loud colors and in-your-face fruitiness.

Labeling

Lastly we have labeling. This is actually one of the most complicated aspects in defining New versus Old World wines, but we'll just stick to the basics. New World wines are labeled with the grape variety: an Oregon Pinot Noir is made in Oregon with the Pinot Noir grape. Easy enough, right? Now it gets tricky. Old World wines are labeled regionally: a bottle of Bordeaux is made in Bordeaux from a blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and...a few others. Just remember that New World wines are generally labeled by varietal while Old World wines are usually labeled by region, and you'll be off to a strong start.

Now that you know the difference between the two, you can fully appreciate what we have in store for you this month. A sparkling wine from California! A South African blend made with Old World grapes - but in a New World way! Plus, a Cabernet Sauvignon that will make you forget everything you thought you knew about Argentinian wine. There's a lot to discover and we're super excited to share it with you. Welcome to the New World.

A WINE AND A WALLABY

BY KAITLIN OHLINGER



THREE, ALL-TOO FAMILIAR WORDS can sum up what happened to Australia's wine market: *Boom. And. Bust.*

It's a tragic tale, actually. One fraught with corporate bandwagons, eager growers and one brightly colored wallaby on a black bottle. How to put this delicately... There are strong indicators that Yellow Tail helped propel the entire Australian wine industry into an epic downward spiral. Not to point fingers - but if the neon yellow label fits?

Brand Australia

This little wallaby (it's okay, we thought it was a kangaroo too) was a driving force in the sale of "Brand Australia," a government backed marketing push to promote the Australian identity overseas. The Yellow Tail packaging was iconic, colorful and easy to remember. Combined with low price points and pleasing jammy fruit, the American palate was delighted. They were the perfect bang for your buck kind of wines and we guzzled them by the pallet. Yellow Tail launched in 2001, selling about 200,000 cases. The following year it sold 2.2 million cases. YUGE. Right?

One-Hit Wonder

Who remembers Napster? MySpace? Things that completely took over the American way of life for a minute there? Sadly, Australian wine became one of these fads. Because of the sudden and huge popularity of Yellow Tail, Americans came to think of *all* Australian wine as fruity, overripe and cheap. Good for catching a quick buzz when you want to grab a bottle from the grocery store, but lacking in any element of sophistication. This turned the Australian wine craze into a double-edged sword: the exact same reasons Australian wines soared to popularity also doomed them to failure.

Lessons in the World Economy

Grape growers and producers amped up production to try to meet the insatiable American wine desires. Between 1995 and 2005 - during which time consumption peaked - more and more vineyards were being planted. Yields

were being increased. Investments were being made. Because Yellow Tail had so much success so quickly, it created a general feeling that it would continue forever.

If you're starting to draw a comparison between this wine "bubble" and a recent housing bubble, you're officially the brightest crayon in the box. If you didn't... well, we just told you. In much the same way that a housing bubble drives people to buy houses, thinking that values will continue to soar, people continued to plant vines and increase production, thinking the demand would go up and up and up.

But they didn't. Fruit-bomb fatigue hit, and it hit hard with Americans banishing Australian wine imports to the bottom shelf. To make the wine's reputation even worse, Aussie growers were left with an abundance of both grapes and finished wine that had to be sold off quickly, flooding the bulk wine market. Plus, in the years when Americans were guzzling the stuff, Australians themselves didn't catch on to the craze and sales within the country remained extremely average. Then, to top it off, the financial collapse of 2008 kicked Australia while it was down and sales couldn't recover.

The Next Chapter

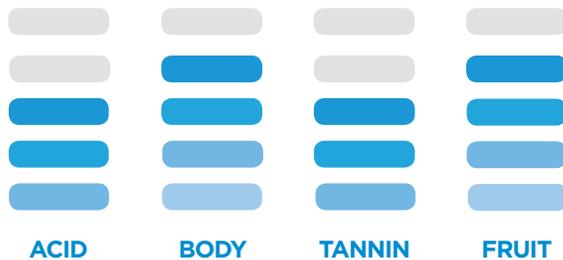
Fast-forward to present day, and there's actually good news: the dark times are shifting for Australian wine. The tides turned in 2013/2014 and sales are steadily improving. A key element of this has been emphasis on cooler-climate and regionally specific wines. It's easy to forget that Australia is roughly the same size as the continental United States! You wouldn't just call a wine from the U.S. "American"- we have California, Washington, New York, Oregon and hundreds more specific regions - as does Australia. It's not just one big giant, syrupy, jammy fruit blob. Exciting times are certainly ahead and there's all of Australia for us to discover, starting with this month's Paxton, "MV," Cabernet Sauvignon... no disrespect to wallabies.

2014 ZUCCARDI, "SERIE A," CABERNET SAUVIGNON

100% Cabernet Sauvignon



-  Uco Valley, Argentina
-  Opening just one more bottle before calling it a night
-  Fried Avocado Salad
-  Born Again Teen - Lucius



 A berry-blast Capri Sun packed with plums, red currants and raspberries

 A whole lotta body, juicy and jammy with an herbaceous ending

The youngest of a multigenerational winemaking family that originated in Sicily, Sebastian Zuccardi is making his mark in South America. In 2015, we dubbed Sebastian the young gun shaking up Argentinian wine for "More Than Malbec," and he hasn't let us down. The Zuccardi family has changed the game for wine coming from Argentina, and their New World traditions shines through with a commitment to innovation.

At WA we do love a good Malbec, but it's easy to get stuck in love with the one type of juice. Zuccardi's 2014 Cabernet Sauvignon is a much-needed new drinking buddy in your friend group. Once poured, bold jammy flavors come through with each sip. This is a wine that exudes body and will sweep you off your feet in a wave of dark fruit.

FRIED AVOCADO SALAD

For more unique twists on diner classics, visit Hail Mary in Greenpoint, Brooklyn

 Serves 3



 Buttery little pieces of fried avocado will rise to the top of this jammy fruit wave.

- ▶ Canola oil, enough to fill a large, tall walled pot halfway
- ▶ Bibb lettuce leaves, to garnish
- ▶ Extra virgin olive oil, to garnish
- ▶ Lime juice, to garnish

FRIED AVOCADO

- ▶ 2 avocados
- ▶ 2 eggs
- ▶ All-purpose flour, for batter
- ▶ Progresso bread crumbs, for bater

CORN SALAD

- ▶ 8 ears fresh corn
- ▶ 2 ripe avocados, lightly mashed with a fork
- ▶ ½ cup chopped cilantro
- ▶ ½ cup lime juice
- ▶ 1 tsp piment d'espelette
- ▶ 5 tbsps olive oil
- ▶ 1 pint cherry tomatoes, halved
- ▶ Salt & pepper, to taste

PEEL avocados and cut into crouton sized chunks.

MAKE an egg wash with the eggs and 1 cup of cold water.

DREDGE the avocado chunks in the flour and remove any excess. Place in the egg wash then roll in the Progresso bread crumbs until well coated.

FRY avocado chunks in 350°F oil until light brown and crunchy.

REMOVE corn from the cobs and combine with all corn salad ingredients. Check for seasoning and add salt and pepper, as needed.

PLACE the salad in a serving dish and top with the fried avocado.

LIGHTLY dress lettuce leaves with olive oil and lime juice.

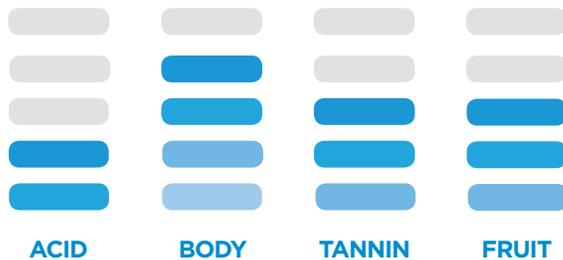
TOP dish with dressed lettuce.

2012 PAXTON, "MV," CABERNET SAUVIGNON

100% Cabernet Sauvignon



- McLaren Vale, Australia
- Visiting P. Sherman at 42 Wallaby Way, Sydney
- The House Dog
- Elastic Heart - Sia



Imagine the aromas of an Indian ashram, clove incense laced with dark black fruit

Blackberry jam is mellowed by tannin and earthiness

While the Australian wine industry has seen some hard times, things are starting to look up for Aussie juice. Paxton is one of a growing group of wineries that are helping to change the way the world thinks about wine from Down Under. The winery is located in the South Australian region of McLaren Vale, and this thriving wine country perpetually bucks the mass production trend that hurt the Aussie wine scene. A vast majority of the wineries here are boutique wine businesses owned by families, not big conglomerates.

In true New World fashion, this wine is big, bold and juicy, but the smokiness of the clove and well crafted tannins make for a balanced bottle of vino! This real-deal Cab Sauv is so tasty, it'll leaving you wanting more.

THE HOUSE DOG

For more unique twists on diner classics, visit Hail Mary in Greenpoint, Brooklyn

Serves 4



An extra dash of smokiness is exactly what this dog needs to take things to the next level.

- ▶ 4 Martin's Potato Rolls
- ▶ 4 hot dogs of choice
- ▶ 1 can French's Potato Sticks
- ▶ 1 ripe avocado

SPICY KETCHUP

- ▶ 1 cup Heinz Ketchup
- ▶ 2 tbsps rocoto pepper paste

CHARRED CORN SALAD

- ▶ 4 ears corn, shucked
- ▶ 4 tbsps olive oil
- ▶ 4 tbsps Hellman's Mayonnaise
- ▶ ¼ cup lime juice, freshly squeezed
- ▶ ¼ cup cilantro, roughly chopped
- ▶ 1 tbsp aji amarillo purée
- ▶ Salt, to season

COMBINE all ingredients for spicy ketchup and reserve.

RUB corn with olive oil and place under broiler to char. Once an even coat of color appears, remove immediately.

REMOVE the kernels from the cob using a knife. (If you are having a hard time taming the corn, try grabbing two bowls, one significantly larger than the other. Invert the smaller one in the large one and balance the corn upright on it. Then shave the kernels off, all of them will fall in the larger bowl and you won't be sweeping up corn kernels for weeks after.)

COMBINE the corn with all the other corn salad ingredients, season with salt, and reserve.

PREPARE the dogs as you'd like (Hail Mary prefers a charcoal grill).

SPREAD a thin layer of spicy ketchup on one side of the roll and thin slices of avocado on the other side.

PLACE the hot dog on top.

TOP with a heaping tablespoon of corn salad and then a giant fistful of the potato sticks.

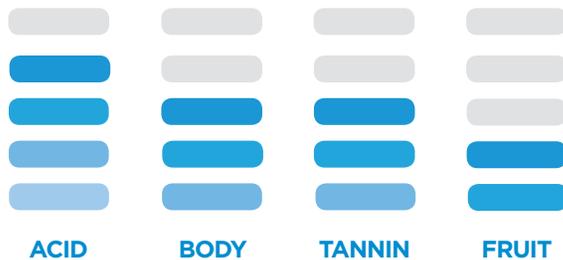
The mentioned brands are of the utmost importance, do not accept any substitutions.

2013 BAKER LANE, "COLORS," SYRAH

100% Syrah



- Sonoma Coast, California
- Reading about worldly street food carts
- Grilled Iberian Octopus
- Purple Yellow Red and Blue - Portugal. The Man



Smoking cigars and eating olives while in a blueberry briar

Ripe dark fruit balances out intense smokiness

Baker Lane calls the Sonoma Coast home, which is one of the cooler growing regions in California. These guys are very proud of two things: their organic vineyards and their crazy harvest soirée!

The chilly nights and foggy mornings do most of the magic to this Syrah and give this New World wine a bit of an old-school, Old World vibe. This wine doesn't slam you over the head with tutti-fruit-ness, but is more subtle with whiffs of ripe dark berries mixed with a smooshed pack of Marlboro Reds and a freshly opened can of olives. Unless you have too much fun at that harvest party, we don't think you'll forget this Syrah anytime soon! They only made 280 cases, so you better stock up like you're buying bottled water for your crazy uncle's panic room.

GRILLED IBERIAN OCTOPUS

For more unique twists on diner classics, visit Hail Mary in Greenpoint, Brooklyn

Serves 8



Clean flavors of pistachio and fresh seafood will help keep this well-structured Syrah in check.

OCTOPUS

- ▶ 1 5-lb octopus
- ▶ 3 tbsps harissa paste
- ▶ 1 fresh bay leaf
- ▶ 4 garlic cloves
- ▶ 1 white onion

POTATOES

- ▶ 4 Idaho potatoes
- ▶ Salt and sumac, to season
- ▶ Canola oil, enough to fill a large, tall walled pot halfway

RED ONION SLAW

- ▶ 2 tbsps sumac
- ▶ 3 tbsps lemon juice
- ▶ 2 tbsps extra virgin olive oil
- ▶ 1 small red onion, shaved and soaked in ice water
- ▶ 1/2 cup parsley, chopped

PISTACHIO TAHINI

- ▶ 1 cup toasted pistachios
- ▶ 1/2 cup toasted sesame seeds
- ▶ 3 garlic cloves
- ▶ 1/2 cup olive oil
- ▶ 1/2 cup lemon juice

COMBINE all of the octopus ingredients in a bowl. Then place ingredients in a tall pot of water, then cover with tepid water.

BRING to a simmer and poach until octopus is tender, around one hour.

REMOVE octopus from liquid and chill.

REMOVE the tentacles and grill them until warmed through. Set aside.

BOIL the potatoes in salted water until tender, then chill.

SMASH the potatoes with your fist and fry potatoes in 375°F oil until golden brown and crispy.

SEASON the potatoes with salt and sumac. Set aside.

COMBINE all of the slaw ingredients in a bowl and let marinade at room temperature for at least one hour.

SEASON the slaw with salt. Set aside.

COMBINE all tahini ingredients in a blender until smooth, adding some water if needed.

SEASON the tahini with salt.

PLACE some tahini at the bottom of the plate then top with the crispy potatoes, octopus and finish with the slaw. Slice the tentacles in thin rounds to make it easier to eat.

SPARKLING: MADE IN AMERICA

BY PAIGE VILLIARD

FROM KICKING OFF college gameday to accompanying Sunday brunch, a glass of bubbles has made its way into our weekly - if not daily - routines. And we just keep wanting more.

From 2003 to 2013, sparkling wine production in the world increased more than 40 percent. But while the US is the 4th largest producer and number 1 consumer of wine in the world, we haven't quite made a name for ourselves when it comes to *sparkling* wine - an art that is dominated by French Champagne and names like Moët & Chandon and Perrier-Jouët.

And beyond France, we recognize the Italian Prosecco, the Spanish Cava and the German Sekt. But American sparkling wine?

"It's a hard paradigm for people to break into unless you want to be completely focused on it," Scott Caraccioli, Vice President of Caraccioli Cellars, says.

And that's exactly what his family is - focused. The Caraccioli family founded their brand, Caraccioli Cellars, in 2006 with winemaker Michel Salgues. The team is producing sparkling wine using what they believe to be the best method: controlling the process of their wines from beginning to end. But the Caracciolis are an exception in the California sparkling industry.

Producing sparkling wine can be a nearly impossible endeavor, especially if the wines are made in the Champagne style: the cost (equipment, labor, time) is typically much higher than producing still wines, and it requires space - a lot of it. First there's the equipment - a specific press is used for sparkling wines - and then there needs to be room for the wines to sit in during fermentation, for years at a time. And in the end, winemakers might be looking at a final product that they'll have to sell at a super high price point just to break even.

But there are a multitude of techniques that American sparkling winemakers have been experimenting with beyond

just the potentially cost-prohibitive Champagne method. Eben Drucker, who represents the Caraccioli brand, says he thinks of sparkling wine as the Wild West of winemaking.

"Sparkling wine is one of the most manipulated wines there is," Eben says of the process. Now, Eben says, people are trying different techniques and taking different approaches until they, hopefully, find something that sticks.

One such technique is *pétillant naturel*, a centuries old method of adding carbonation to wine that has been getting a lot of buzz recently. Pét-nats, as they are more simply known, are created by bottling the wine before it has finished fermenting, which creates tiny, fizzy bubbles that are then trapped in the bottle.

Pét-nats are an unpredictable science because you'll never know exactly what you're getting until the bottle is open - much different than the science behind making Champagne, which is made by using a fully fermented wine and only then beginning the carbonation process by adding yeast and sugars. On the other hand, using the pét-nat method means winemakers can create bubbles with a lot less time, space and money.

Another way to cut down on cost that is becoming increasingly popular among American winemakers is to use custom crush facilities for production. These facilities allow winemakers to share production equipment and fermenting space, making winemaking a whole lot more accessible for those just starting out or lacking the funds to purchase the necessary machinery.

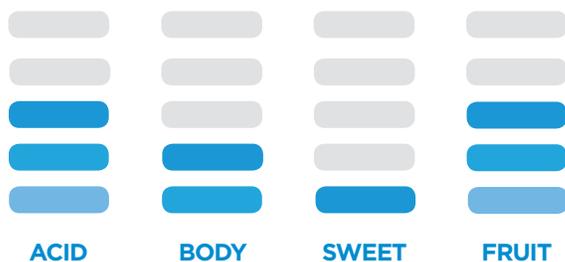
Unlike Champagne (or Prosecco, Cava and Sekt) there is no set method for making an American sparkling wine - but this just means that we have more to choose from! From American wines made with the Champagne method to good ol' pét-nats and the custom crushes in between, American sparkling is all across the board. So keep the bubbles coming.

2015 HACIENDA ARAUCANO RESERVA, SAUVIGNON BLANC

100% Sauvignon Blanc



- Lolol Valley, Chile
- Looking down on the waves from atop a rocky cliff
- Roasted Beets
- Alaska - Maggie Rogers



Vibrant greens that melt into tropical fruits

Smooth and tasty with a lot of structure that ends with a tart, fresh finale

The team behind Araucano are super picky (in a good way). These grapes are handpicked and then double sorted to weed out the weakest links. Grown right next to the Pacific Ocean, these grapes are blanketed in morning mists and cool evenings; but don't judge them for loving chilly weather. Not only is the cooler climate good for cuddling, it also makes for more tart, mouthwatering wines as the coolness increases the acidity.

Even though Sauvignon Blanc is especially keen in the summer months, this bottle is surprisingly versatile. Some New World Sauvignon Blancs will slam you over the head with crisp, green bell pepper - but not this Chilean variety. American and South American versions can be smoother, with noticeably tropical flavors. This Araucano is an example of the latter.

ROASTED BEETS

For more unique twists on diner classics, visit Hail Mary in Greenpoint, Brooklyn

Serves 4



Beets' distinct flavor can only be matched by something as complex as this Sauv Blanc.

- ▶ 1 lb baby red beets
- ▶ Olive oil, to cook
- ▶ 1 white onion, minced
- ▶ 1 cup farro
- ▶ 1 tbs salt
- ▶ 1 cup dry white wine
- ▶ 2 cups butter
- ▶ 1 cup nonfat milk powder
- ▶ 1 cup greek yogurt
- ▶ 1 cup crème fraîche
- ▶ 4 tbsps minced dill
- ▶ 4 tbsps minced chives
- ▶ 3 cups dried hibiscus
- ▶ 1 cup glucose powder
- ▶ Salt, to season

PLACE beets on a sheet of foil, season with salt and rub thoroughly with olive oil. Crimp edges to create a foil pouch and add one cup of water. Place another piece of foil on top. Roast in a 350°F oven until tender, about one hour.

COOL pouch slightly. With beets still warm, rub with a paper towel to remove the skin. Trim the top and bottom with a knife. Reserve beets.

SWEAT the onion in a tablespoon of olive oil in a saucepan until soft and translucent. Add the farro. Toast, then add 1 tablespoon of salt. Once fragrant, add the white wine and let cook out. Once dry, add increments of 1 cup of water at a time until farro is tender. Cool and reserve.

MELT the butter in deep pot until frothy then add all the milk powder at once. Keep stirring until milk powder turns a light brown. Strain to remove butter and place on a tray lined with paper towels to drain. Blend the browned milk solids, greek yogurt and crème fraîche in a blender until smooth. Fold in the herbs and season with salt. Set aside.

COMBINE hibiscus with 4 cups of water. Bring to a simmer. Cook until liquid is reduced by half. Strain out liquid and combine with glucose powder. Return to the pot and reduce by half again. The consistency should be syrupy.

HEAT the beets in the hibiscus syrup and add a large pat of butter, swirling the pan when you add it to ensure a smooth glaze.

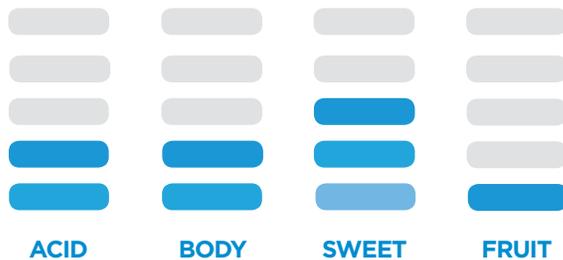
HEAT up the farro in a pot and add brown butter sauce. Check for seasoning then serve topped with beets.

ONEHOPE, CALIFORNIA BRUT SPARKLING WINE, NV

100% Colombar



- Napa, California
- Pretending to class up your tailgate
- Hot Fried Sasso Chicken
- Champagne and Reefer - The Rolling Stones, Ft. Buddy Guy



Fresh green apple and ripe nectarine baked into a pie

Peaches, sweet berries and pear linger on the palate with a rich finish that makes you feel fancy

Over the last few years, sparkling wine has become quite the trend in California, having earned its seat at the bar. While we at WA know that sparkling wine isn't just for celebrating special occasions, ONEHOPE's California Brut Sparkling Wine has us raising our glass to toast another cause. With each case of this bubbly sold, ONEHOPE will donate 25 meals to a child in need. All the more reason to order an entire case of sparkling!

On the nose, this lightly colored sparkling is bursting with fresh green apples and ripe nectarines, with just a whisper of freshly baked bread passing through... Kind of like grandma is tipsy and baking in the kitchen! Your first sip holds succulent peaches, sweet berries and pear with a finish that's creamy, rich and refreshingly bubbly.

HOT FRIED SASSO CHICKEN

For more unique twists on diner classics, visit Hail Mary in Greenpoint, Brooklyn

Serves 3



Nothing - we repeat - *nothing* goes better with sparkling wine than fried chicken.

- ▶ 1 whole chicken*
- ▶ 1 cup each salt, sugar & Gochujang paste
- ▶ 1 quart buttermilk
- ▶ ½ quart milk
- ▶ ½ cup celery salt
- ▶ 1 bottle Crystal hot sauce
- ▶ ½ cup cayenne pepper
- ▶ ¼ cup each garlic & onion powders
- ▶ ½ cup dried shiitake mushrooms
- ▶ 1-inch square kombu
- ▶ 1 cup dried Tianjin chile
- ▶ 2 tbsps each black peppercorn, garlic powder & onion powder
- ▶ 2 slivers dried orange peel
- ▶ 2 cups each guajillo & Tianjin chiles
- ▶ 1/2 cup Thai bird chile
- ▶ 1 tbsp each star anise, cloves, black pepper, fennel seed & cumin seed
- ▶ 4 cinnamon sticks
- ▶ 1 quart canola oil, plus more for frying
- ▶ 00 Flour, for batter
- ▶ Honey
- ▶ Salt, to season
- ▶ Pickles & bread, to serve

BRING two gallons of water to a boil for making a brine. Dissolve salt, sugar and Gochujang paste. Then chill fully. Break whole chicken down into drumsticks, thighs, breasts, and wings. Place chicken pieces in brine and let rest for 12 hours. Remove and place on a wire rack in a pan in the refrigerator for 12 more hours to let dry.

COMBINE buttermilk through ¼ cup each garlic and onion powders to make a buttermilk dip. Reserve.

PLACE dried shiitake mushrooms through dried orange peel in a blender and blend until a fine powder forms to make Hail Mary Spice. Place in a dry plastic container and reserve.

PLACE chiles through 1 quart canola oil in a blender to make a chile oil. Blend until smooth. Place in a pot and simmer for 30 minutes. Then, let oil steep for 6 hours before straining through double layer of cheesecloth and reserve.

FILL a large, tall walled pot halfway with canola oil and heat to 325°F. Dredge chicken pieces in flour. Then dip in buttermilk, shaking off excess, then dredge in flour again and add to pot. Fry until the inside of the chicken pieces register at 170°F.

REST chicken on a wire rack for 5 minutes, then season with salt, Hail Mary spice, honey and chile oil.

SERVE immediately with pickles and white bread.

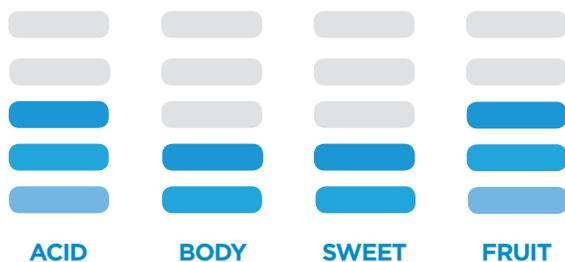
**Ideally a Sasso from La Pera Poultry Bros. in Bensonhurst, Brooklyn*

2014 WILLOW WAY, "NO. 2," CHARDONNAY PINOT GRIGIO

80% Chardonnay, 20% Pinot Grigio



- Western Cape, South Africa
- Mapping out your first safari
- Pimento Cheese Crudité
- Let's Fall in Love Some More - Al Baire



Fresh citrus topped with garden flowers

Apples and tropical fruits join the party with a long, tart and refreshing finish

In many ways, South Africa is the new kid on the block when it comes to New World wines, even though the country has been making wine for centuries. The years of apartheid led to sanctions that prevented many countries from importing South African wine. It wasn't until the 1990s that the country began to emerge as a real player in the wine world.

The winemakers at Willow Way have taken two Old World varietals and created a very New World-esque white wine blend. The match makes for a light and refreshing wine with just the right amount of body to hold up against chilly, fall nights. It's a garden party in a glass and the flowers have invited their fruity friends, peaches and pear. The juice was fermented in stainless steel tanks that gives this wine a clean, tart, lemon-lime finish.

PIMENTO CHEESE CRUDITÉ

For more unique twists on diner classics, visit Hail Mary in Greenpoint, Brooklyn.

Serves 4



Make that floral garden party a little spicier with this jalapeño-laced cheese dip.

- ▶ 2 cups ricotta di bufala
- ▶ 1 cup shredded sharp cheddar cheese
- ▶ 2 tbsps Worcestershire sauce
- ▶ 1 tsp paprika
- ▶ 1 tsp cayenne
- ▶ 4 tbsps pickled peppers, chopped
- ▶ 2 jalapeños
- ▶ 4 tbsps extra virgin olive oil
- ▶ 1 tsp garlic powder
- ▶ Ritz Crackers, for serving
- ▶ Raw vegetables, for serving

ROAST jalapeños as you'd like (Hail Mary prefers a charcoal grill). Once cooled, chop jalapeños.

COMBINE all ingredients in a bowl.

WHISK until everything is well incorporated.

SERVE with Ritz Crackers and your favorite raw vegetables.

DIY: RED WINE POPSICLES

BY RON CAREY

AS A SOMMELIER and beverage director of Simbal in Downtown Los Angeles, Ron Carey knows his way around a glass of wine. He is also well aware that wine knows no bounds, and is down to party in any form, which is how he has come to create this culinary masterpiece.

A red wine popsicle, sweetened with strawberries and made to feel extra special with a glass of sparkling wine. Sure, it's getting a little chilly out there, but honestly we don't feel like these wine popsicles would be out of place anywhere. Our ideal situation? Tailgating. Just picture it, a cooler full of boozy popsicles ready to be dunked into red Solo cups of bubbly. Plus, they're *almost* as easy to make as it is to pop open a bottle of beer...almost.

Red Wine Popsicle Resting in Sparkling Wine

- ▶ 16 oz whole strawberries
- ▶ 8 oz diced strawberries
- ▶ 4 oz demerara syrup
- ▶ 6 - 7 oz California Pinot Noir, to taste
- ▶ 1 ½ - 2 tbsps balsamic vinegar, to taste
- ▶ 1 bottle sparkling wine

ADD whole strawberries, demerara syrup, Pinot Noir and balsamic vinegar to a blender.

PURÉE until slightly chunky.

POUR the mixture into 3 oz popsicle molds.

ADD diced chunks of strawberries to each mold.

FREEZE overnight.

REMOVE from freezer, when ready to serve. Place each popsicle in a glass of 2 - 3 oz of sparkling wine.



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