

A MONTHLY WINE JOURNEY CREATED FOR ADVENTUROUS DRINKERS

WINEAWESOMENESS.COM

thebacklabel®

# SLOW COOKER MEALS



# thebacklabel®

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I'm currently sheltering in place with my two younger brothers in Charleston, SC, passing the time with Jenga and vino. Our Community Liaison, Paige, whom many of you have probably interacted with is holding down the fort with her crew in Indianapolis. Dale, who makes sure the trains run, is hunkering down in Hoboken, NJ, and is about a month away from being a daddy! Most importantly, we're all working together even while apart.

Times are a bit crazy right now, but we're in overdrive keeping the website stocked up with awesome vino, the warehouses scrubbed down, and the orders moving as fast as possible to your doorstep :) Keeping some semblance of normalcy is more important than ever, and we hope having a few bottles on hand helps shutting in at home a touch more fun.

We do have a bit of bad news... for the next couple months we're going to turn thebacklabel into a digital version because of printing constraints during business closures, but we're still going to load you up with great tasting notes, pairings, and the stories behind the bottles.

But the good news is really awesome... We've built a really cool tool that we're calling **Wine Cellar** that will make it easier to remember the wines you love. And, you can have some fun writing your own tasting notes. You'll receive special deals the more you rate and create notes. We will always be on the lookout for wines from winemakers pushing the envelope and from regions

that are just off the traditional path, but your ratings will help us keep more of your faves in stock!

HERE'S HOW YOU USE IT...

Go to [wineawesomeness.com/winecellar](https://wineawesomeness.com/winecellar) and log in.

Wines you've purchased will appear in the list.

Rate and create your own notes.

Get notifications when we restock your favorites, or buy more if it's in stock!

This month's red vino hails from France, Uruguay, Australia, and California. We found the month's white wines in France, New Zealand, Spain, and Slovenia. Since we're all doing our best to stay home and be safe, we asked our pals over at The Kitchn for their favorite slow cooker recipes, which will be sure to fill up your household's bellies. In the mag, we included our 5 of our favorites, but head to your Wine Cellar to find a recipe pairing with each wine.

And, finally, we'll be adding new wines to the Wine Shop every week. Delivery is FREE, and you can snag **15% off 6 bottles** with promo code: **WINETOGO** and **25% off 12 bottles** with promo code: **ISOLATION25**

Stay home, stay safe, and stay healthy!

Logan Lee



OO IRON OX - EMANCIPATOR

# 2017 TRAVERSA TANNAT

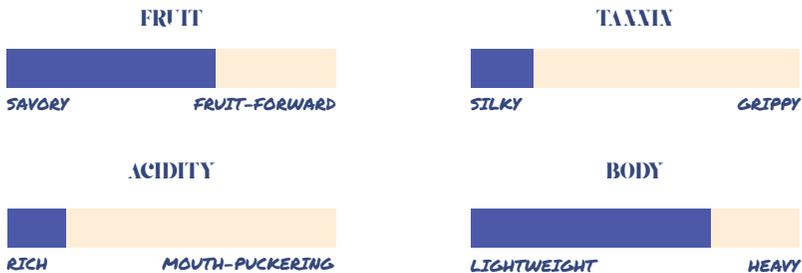
100% TANNAT

MONTEVIDEO, URUGUAY

**NOSE:** Red fruit and faint nail polish, like a lush spa day

**PALATE:** A blunt yet fruity start leads to spicy, medicinal berry flavors that are punchy and short.

**MOOD:** It's time for a change in feng shui. Equipped with a good playlist and an even better glass of vino, you rearrange to create a fresh take on your living space.



In general, the wine selection in most grocery stores isn't what we would consider lit, and it's dominated by bulk-produced juice. We'd dare to wage a pretty penny you won't find any vino from Uruguay or the majority of the estate-owned wineries and family businesses we work with from around the world. So enjoy this unique and super delicious Tannat from somewhere off the beaten path.

The Traversa family is synonymous with awesome wine in Uruguay and the family has been perfecting their craft for three generations. Tannat isn't a grape that beats around the wine bush. It is blunt, in your face, bold, and exactly what you are looking for when you are craving something juicy and uncomplicated. The nose is all about ripe red fruit and the nose is punchy, fruity, and berrylicious.



OO LOVE AND HAPPINESS - AL GREEN

## 2016 PIERRE ET PAPA ROUGE IGP

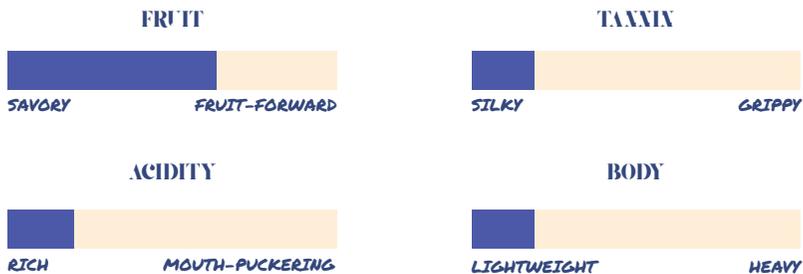
50% GRENACHE, 50% CARIGNAN

PAYS D'HÉRAULT, FRANCE

**NOSE:** Plush and juicy cherries like a hug from elegant red fruit

**PALATE:** A substantial body keeps bold flavors together and leads to a silky smooth finish.

**MOOD:** It's time to decompress and get a relaxing bath drawn. A few candles, a light snack, and plenty of bubbles get you on a serious chill vibe.



This juice hails from Hérault, which is one of the original 83 geographical regions (called departments) created during the French Revolution in 1790. The picturesque region is nestled by the sea with a perfect Mediterranean climate for winemaking. Pierre Renard and his papa were renowned across France for finding the best possible grapes for the price point.

That knack for finding the best wine grapes is what inspired this bottle AKA the 2016 Pierre et Papa Rouge! All the grapes are sourced from little known locations across southern France. The nose is rich and plush with aromas of juicy cherries and elegant red fruits. The palate has just enough body to hold all the flavors together while you sip and ends with a silky finish.



OO SELF CARE - MAC MILLER

# 2018 SIDEKICK CABERNET SAUVIGNON

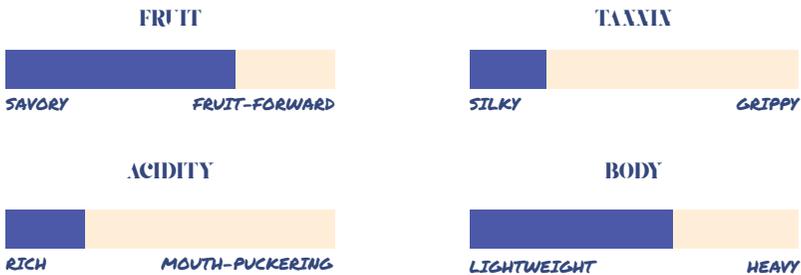
100% CABERNET SAUVIGNON

CALIFORNIA

**NOSE:** Cedar, mocha, ripe plum, like a poppin' hipster coffee shop

**PALATE:** Rich and bold with plum, berries, a distinct earthiness, and a chewy grip to finish.

**MOOD:** Meal prep doesn't have to be a chore if you have the right attitude. You make the most out of your weekly preparations and get to sippin' as you divvy up the portions.



**B**irk O'Halloran and Karl Antle are long time Wine Awesomeness partners. We've loved their rebellious take on wine from the very beginning, and what is unique about their rebellion is that it is more of a hat tip to the classics. They started Iconic Wine out of a love for Chardonnay (and also comic books) and quickly added their take on wine with Cabernet Sauvignon.

This bottle is an ode to the best old school Cali cabs... before so many California wineries turned bottles into massive fruit and oak bombs! On the nose, the juice is rich and bold with touches of cedar, ripe plum, and dark berries. The dark fruit with anise nuances and a chewy grip lightly hugs the palate. You'll invite the flavors to stay at every sip.



OO ACID RAINDROPS - PEOPLE UNDER THE STAIRS

# 2012 VELVET SLEDGEHAMMER SHIRAZ

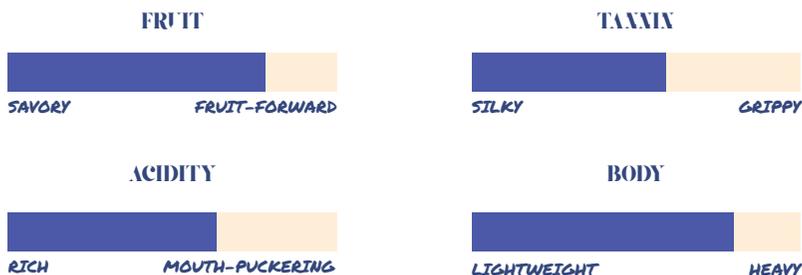
100% SHIRAZ

LANGHORNE CREEK, AUSTRALIA

**NOSE:** Cassis and violet, like a fancy macaron

**PALATE:** Full bodied and well-balanced with dark fruit and chocolate, and a long finish rounded out by soft silky tannins

**MOOD:** Nothing says nostalgia like resurrecting the old Nintendo 64 from the dusty back of the closet. Making Mario Kart into a drinking game sounds like your best idea in weeks.



The 2012 Velvet Sledgehammer Shiraz is truly a special bottle. It shows what can be accomplished when an extremely talented winemaker gets his hands on some premium, Langhorne Creek fruit. The vino is a collab between Reid Bosward of Kaesler vineyards, and a super talented wine guru, David Knight. The bottle is an homage to an old water tank on Knight's land that is painted each year by the champion football team, and the grapes come from a tiny, elevated corner of the vineyard — a block of grapes both Bosward and Knight consider unique. The team harvests the magic berries a week later than the other vineyards and keep the juice separate, aging it in French oak barrels.

The juice has deep purple hues, dark and brooding like a troubled poet. An aromatic nose offering abundant cassis with hints of violets and french oak spiciness. The palate is full-bodied and well balanced showing dark fruit and chocolate mid-palate, rounded out by soft silky tannins that contribute to the opulence. The finish is long, with a delicate spice.



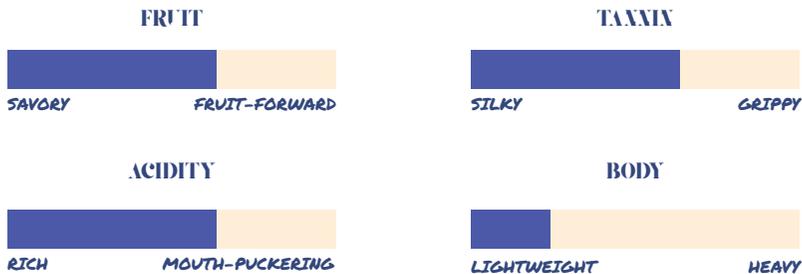
# 2017 MONT ROCHER OLD VINE MALBEC

100% MALBEC  
PAYS D'OC, FRANCE

**NOSE:** Ripe plum and blackberries, like a French kiss from dark fruit

**PALATE:** Rich, rounded, and balanced with a super smooth finish of succulent fruit.

**MOOD:** There's no shame in throwing a watch party rager for your favorite reality TV show. Food, drinks, and friends makes it all the more dramatic.



**U**rgent news bulletin. Malbec is originally from France, not Argentina. This is one of the most common misconceptions in wine. Both countries create some amazing vino with this grape, but the styles are quite different. If you ever see French Malbec on the wine list at a restaurant, then snag it! It'll probably be one of the cheaper bottles, but don't let that deter you. It's delicious, and the whole table will be impressed!

These grapes grew up in a vineyard with certified sustainable farming practices. The juice is a regal purple hue with ripe plum, blackberries, and cherries on the nose. The sippin' is rich and rounded with perfectly balanced tannins with a finish that is luxe, smooth, and succulent.

# EATS

## **SLOW COOKER HAWAIIAN BRISKET SANDWICHES**

**MAKES 18 to 20 slider-sized sandwiches**

### **INGREDIENTS**

#### **For the brisket:**

- 3 1/2 pounds beef brisket**
- Kosher salt**
- 1 tablespoon vegetable oil**
- 1 medium yellow onion, thinly sliced**
- 1 (20-ounce) can pineapple slices or rings**
- 1/4 cup soy sauce**
- 1/4 cup packed dark brown sugar**
- 2 tablespoons apple cider vinegar**
- 2 tablespoons cornstarch**
- 1 tablespoon finely chopped peeled fresh ginger**
- 2 cloves garlic, finely chopped**
- 1/4 teaspoon freshly ground black pepper**

#### **For the sandwiches:**

- 2 tablespoons apple cider vinegar**
- 1 tablespoon Asian sesame oil**
- 1/2 teaspoon kosher salt**
- 12 to 14 ounces cabbage slaw mix**
- 18 to 20 Hawaiian sweet dinner rolls**

### **INSTRUCTIONS**

Make the brisket: Pat the brisket dry with paper towels and season generously all over with salt. Cut the brisket in half if needed to fit in a 5-quart or larger slow cooker or to fit in a large frying pan for searing. Heat the oil in a large frying pan over medium-high heat until shimmering. Add the brisket fat-side down (work in 2 batches if needed) and sear until

golden-brown, about 4 minutes. Flip and sear the second side, about 4 minutes more. Transfer to the slow cooker and arrange into a single layer as best as you can; the brisket can fit snugly.

Return the pan to medium heat, add the onion, and cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, until just starting to soften, about 5 minutes. Transfer to the slow cooker. Meanwhile, drain the pineapple slices from the juice but reserve the juice. Cut the pineapple slices in half, transfer to a covered container, and refrigerate. Set the reserved juice aside.

Place the pan back on the stove over an unheated burner. Add the soy sauce, 1/3 cup of the reserved pineapple juice (refrigerate the remaining juice for the slaw dressing), brown sugar, vinegar, cornstarch, ginger, garlic, and pepper. Whisk until the cornstarch is fully dissolved, then pour over the brisket and onions.

Cover and cook on the LOW setting until the brisket is fork-tender, 6 to 8 hours. When the brisket is ready, turn the slow cooker off, uncover, and let sit 30 minutes for the meat to rest. At this point, you can proceed with making the sandwiches or, for best results, let cool completely, cover, and refrigerate in the slow cooker overnight.

If making the sandwiches immediately: Transfer the brisket to a cutting board. Spoon off as much fat from the surface of the sauce as you can. Trim any fat from the top of the brisket if desired. Slice the brisket across the grain and return the slices to the sauce.

If refrigerated overnight: Spoon off the white hardened layer of fat from the surface. Transfer the brisket to a cutting board and trim any fat from the top of the brisket if desired. Slice the brisket across the grain and return the slices to the sauce. Spoon some of the sauce over the slices to completely coat. Reheat until warmed through and the sauce is bubbling around the edges, 1 hour uncovered in a 300°F oven, or 1 1/2 hours covered on the

LOW setting in the slow cooker.

Assemble the sandwiches: Whisk the vinegar, 2 tablespoons of the reserved pineapple juice, sesame oil, and salt in a large bowl. Add the slaw and toss to combine. Serve the brisket slices on split Hawaiian rolls (about 2 ounces of brisket per sandwich), each topped with a piece of reserved pineapple and some slaw.

## RECIPE NOTES

**Make ahead:** The brisket tastes and slices best after cooled and refrigerated overnight, so making this ahead is highly encouraged.

**Oven instructions:** No slow cooker? Cook in the oven instead, in a baking dish covered tightly with aluminum foil, or in a covered Dutch oven. Cook at 325°F for 3 to 4 hours or until very tender.

**Storage:** Leftovers can be stored in an airtight container in the refrigerator for up to 4 days.



# SLOW COOKER RAVIOLI LASAGNA

SERVES 8

## INGREDIENTS

3 (14.5-ounce) cans diced tomatoes

1 (28-ounce) can crushed tomatoes

2 cloves garlic, minced

2 teaspoons dried Italian seasoning

2 teaspoons kosher salt

1 teaspoon balsamic vinegar

Cooking spray

2 (22-ounce) bags frozen cheese ravioli (do not thaw), divided

1 pound part-skim mozzarella cheese (4 cups), shredded and divided

Chopped fresh parsley leaves, for garnish (optional)

## INSTRUCTIONS

Place the diced tomatoes and their juices, crushed tomatoes, garlic, Italian seasoning, salt, and vinegar together in a large bowl and stir to combine.

Coat a 6-quart or larger slow cooker with cooking spray. Pour 1 1/2 cups of the tomato sauce into the bottom of the slow cooker. Scatter 1/3 of the ravioli (about 3 1/2 cups) evenly over the sauce. Sprinkle 1/4 of the cheese (about 1 cup) over the ravioli. Repeat the layers of sauce, ravioli, and cheese two more times. Pour the remaining tomato sauce over the top, then sprinkle with the remaining cheese.

Cover and cook on the LOW setting until the sauce bubbles, the ravioli is heated through, and the cheese melts and browns, about 8 hours. Sprinkle with the parsley if desired and serve.

## RECIPE NOTES

**Storage:** Refrigerate leftovers in an airtight container for up to 4 days.

**Meat variation:** Brown 1 pound of ground beef, turkey, or sausage with 1 cup of diced onion and 2 cloves minced garlic on the stovetop over medium heat. Drain the fat and layer into the lasagna between the ravioli and cheese.

**Jarred sauce variation:** Use 3 (24-ounce) jars of good-quality pasta sauce in place of the canned diced tomatoes, crushed tomatoes, garlic, Italian seasoning, salt, and vinegar.



# SLOW COOKER BBQ SHREDDED CHICKEN

SERVES 6-8

## INGREDIENTS

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

**1 teaspoon kosher salt**

**1/2 teaspoon freshly ground black pepper**

**2 cups barbecue sauce (16 ounces), divided**

**Snipped scallions (optional)**

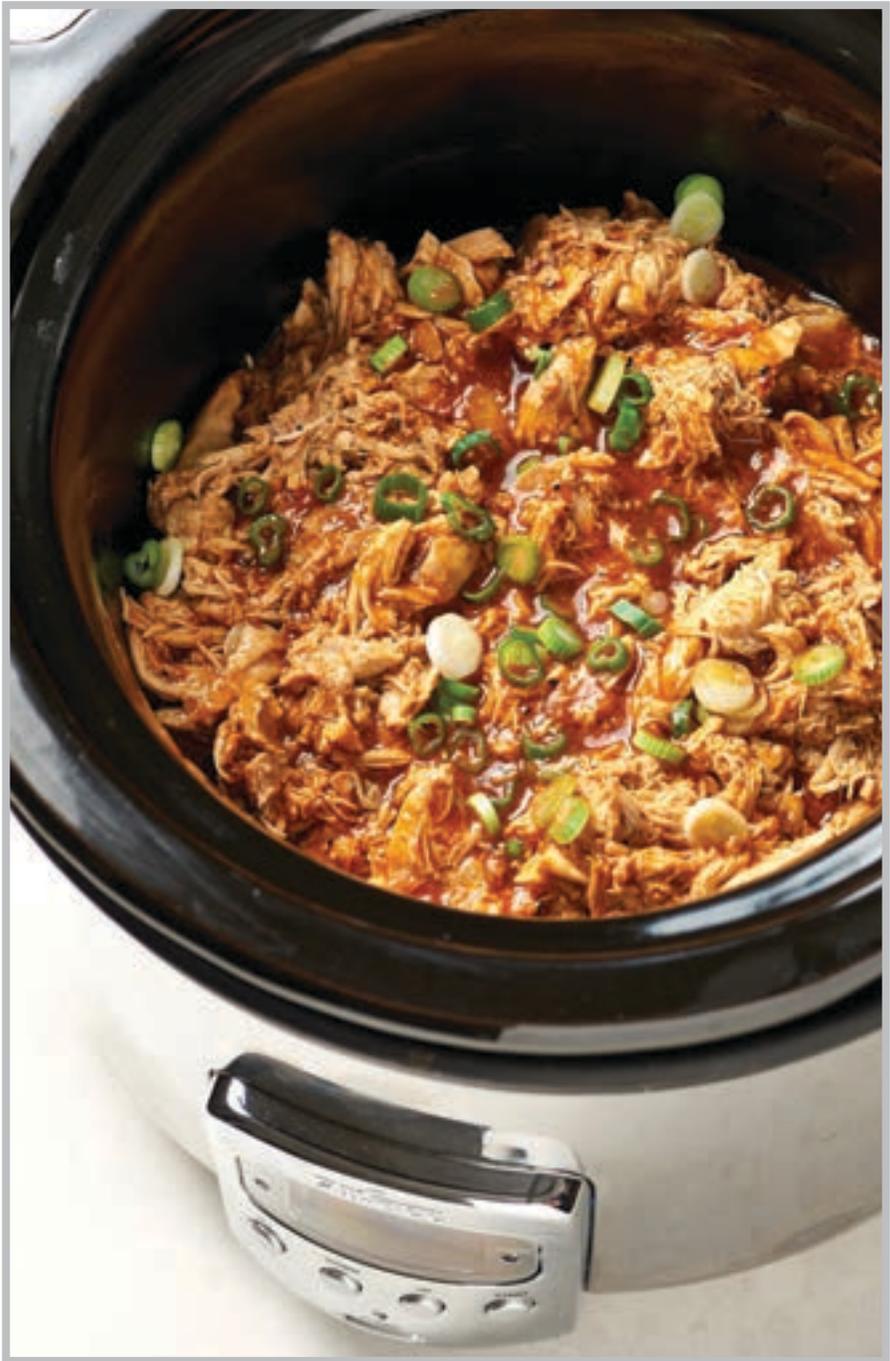
## INSTRUCTIONS

Season the chicken all over with the salt and pepper. Place in a 6-quart or larger slow cooker, pour in 1 1/2 cups of the barbecue sauce, and stir to combine. Cover and cook until the chicken is cooked through and tender, 5 hours on the LOW setting or 3 hours on the HIGH setting.

Transfer the chicken out of the sauce to the bowl of a stand mixer fitted with the paddle attachment. (Alternatively, use an electric hand mixer and large bowl.) Mix at medium speed until the chicken is shredded, about 15 seconds. Return the chicken to the slow cooker, add the remaining 1/2 cup barbecue sauce, and stir to combine.

## RECIPE NOTES

**Storage:** Leftovers will keep for up to 4 days stored in an airtight container in the refrigerator or 3 months in the freezer.



# SLOW COOKER CHEESY GARLIC BRUSSELS SPROUTS

SERVES 6-8

## INGREDIENTS

- 1 tablespoon unsalted butter
- 2 1/2 pounds Brussels sprouts, trimmed and halved
- 4 cloves garlic, thinly sliced
- 4 ounces cream cheese, cubed
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper, plus more for serving
- 3/4 cup grated Parmesan cheese (1 1/2 ounces)
- 2 tablespoons heavy cream
- 1/8 teaspoon freshly grated nutmeg

## INSTRUCTIONS

Coat the insert of a 3- to 5-quart slow cooker with the butter. Add the Brussels sprouts, garlic, cream cheese, salt, and pepper and toss to combine.

Cover and cook on the LOW setting until the Brussels sprouts are tender, 2 to 3 hours.

Turn the slow cooker off or to the keep warm setting. Stir in the Parmesan, cream, and nutmeg until the cheeses melt and the Brussels sprouts are coated in a creamy sauce. Taste and season with more pepper as needed.

## RECIPE NOTES

**Storage:** Leftovers can be refrigerated in an airtight container for up to 3 days.



## LIGHT + FRESH SLOW COOKER CORN CHOWDER

SERVES 4-6

### INGREDIENTS

- 1/4 cup diced red bell pepper
- 1 tablespoon freshly squeezed lemon juice (from 1 lemon)
- 1 (32-ounce) bag frozen corn, divided
- 1 pound Yukon gold potatoes, peeled and diced
- 2 1/2 cups low-sodium chicken or vegetable broth
- 1/2 cup chopped yellow onion
- 2 cloves garlic, minced
- 2 sprigs fresh thyme
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup half-and-half or heavy cream
- 2 tablespoons unsalted butter
- Chopped chives, for serving

### INSTRUCTIONS

Place red bell pepper, lemon juice, and 1/2 cup of the corn in a small bowl and stir to combine. Cover and refrigerate until ready to serve.

Place potatoes, broth, onion, garlic, thyme, salt, pepper, and remaining corn in a 4- to 5-quart slow cooker and stir to combine. Cover and cook on the LOW setting until the potatoes are very tender, about 8 hours.

Remove and discard the thyme sprigs. Transfer 2 cups of the soup to a blender and blend until smooth. Return the blended soup to the slow cooker. Add the half-and-half or cream and butter and stir until the butter melts. Ladle into bowls and serve with the corn and red pepper topping and chives.

### RECIPE NOTES

**Storage:** Refrigerate leftovers in an airtight container for up to 4 days.





〇〇 YELLOW BIRD - THE ISLAND CARIBBEAN STEEL DRUM BAND

## 2018 PIERRE ET PAPA (WHITE BLEND)

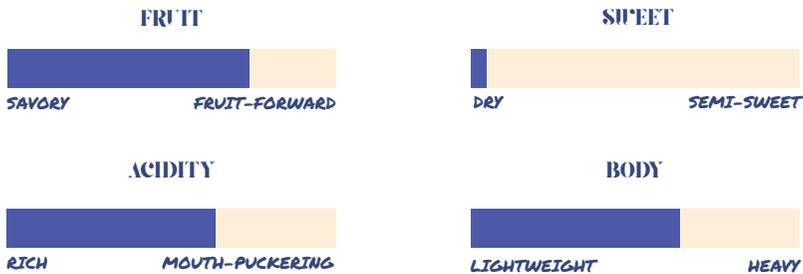
90% COLOMBARD, 10% UGNI BLANC

CÔTES DE GASCOGNE, FRANCE

**NOSE:** Key lime pie and fruit cocktail, like retiring in sunny south Florida

**PALATE:** Well-balanced and zippy, bursting with tropical paradise notes, laser beams, and limeade.

**MOOD:** Traveling isn't in the cards so you bring the island vibes to your own backyard. Pop on the proper tunes and sit back while you catch some pre-summer sun rays.



This wine is from the Côtes de Gascogne in France (which is relatively warm in climate) and an area primarily known for its approachable and fun-loving white wines.

This wine is slightly reminiscent of an old-school Sancerre, dripping with tons of tropical paradise notes, laser beams, and limeade. It smells like early morning sunshine on dewy suburban garden leaves; tastes like golden raspberries, the ones you see in parking lot farmers' markets. Lip-smacking acidity cuts through this medium-bodied wine, clad with 11% alcohol, this would be an impeccable Sunday afternoon wine; extremely chill and just looking for a good time.



# 2019 ELICIO ROSÉ

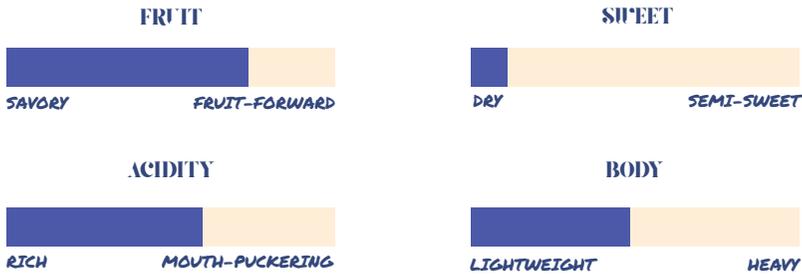
60% GRENACHE, 40% SYRAH

RHONE VALLEY, FRANCE

**NOSE:** Creamy flowers and fresh red raspberries, like a spring smoothie

**PALATE:** Eagerly fruit forward and delightfully tart, with a host of fresh berries welcoming you to summertime.

**MOOD:** The park is nice with friends, of course, but you're looking for some quiet solitude for a few hours. You lay down a tapestry in the grass and take a peaceful break from the madness.



The French are the OGs of rosé. Literally, France is where the pink juice craze all began and the trend has spread to every wine region around the globe. So it is quite awesome that we have a guy... a guy that is a Frenchman and roams France's countryside hunting for delicious vino. Our guy has done it again with this rosé from the southern portion of the Rhone Valley, which is an internationally heralded wine region.

This version of pink wine is bright and vibrant pink, almost like a vintage neon sign that has faded over the years in the window of a quaint, rural gas station. The juice is uber fruit forward with the fruit bursting from the glass eager to meet you and, say "hey, it's rosé season again!" The nose has an elegant creamy flowery-ness leading to all those ripe berries. The sipping is tart, fruity, and just the beginning of an endless summer.



OO AMARILLO - J BALVIN

# 2016 WAIPARA SPRINGS CHARDONNAY

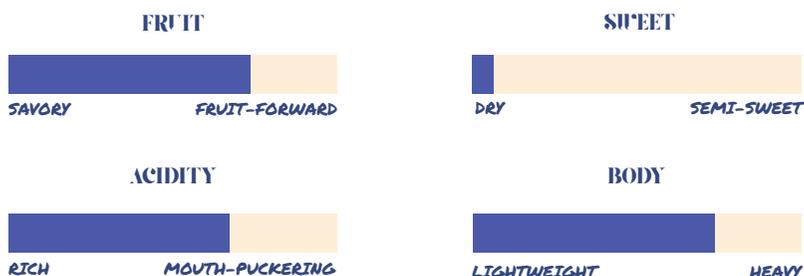
WAIPARA VALLEY, NEW ZEALAND

100% CHARDONNAY

**NOSE:** Peach and nectarine with subtle vanilla and toast, like a French breakfast

**PALATE:** Full bodied with a vibrant intensity and balanced weight, leading into a crisp, dry finish that's uber refreshing.

**MOOD:** You and your roommates find yourselves in a heated game of laundry hamper basketball. You make sure to have your adult hydration in hand as you sink a few pieces of balled up paper from the 3-line.



Waipara is one of the premier wine regions in New Zealand. And guess what, this part of the country isn't known for Sauv Blanc. It produces some ridiculously delicious Pinot Noir, Riesling, and Chardonnay, which is exactly what we have here. If you are lucky enough to visit this corner of the world someday, we highly recommend staying in one of the converted railway carriages that make for a great base camp to visit some awesome wineries.

The juice is a pale straw color with subtle whiffs of peach and nectarine followed with a layered background of vanilla and toast that'll trick your brain into thinking this Chardonnay might come from one of the more expensive French wine regions. It's got a nice full body with mouth-filling vibrant intensity leading into a crisp clean dry finish.



OO OUI OU NON - ANGÈLE

# 2019 GRAPE ABDUCTION ORANGE

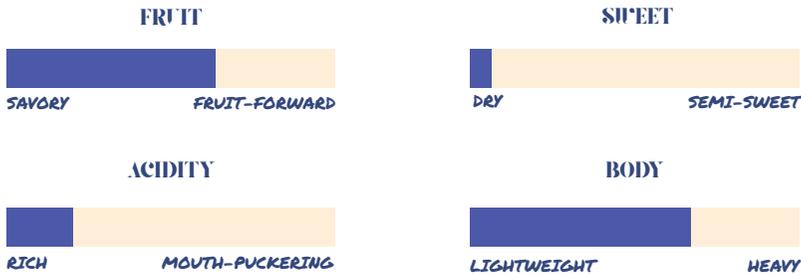
A SECRET BLEND OF PINOT BLANC, PINOT GRIGIO, RIESLING

ŠTAJERSKA, SLOVENIA

**NOSE:** Golden apple and quince, like a freshly baked pie at grandma's house

**PALATE:** Round and lush like sliced fresh apples slightly drizzled in honey and dredged in sea salt, with a fresh mineral finish.

**MOOD:** Sidewalk chalk was an impulse buy during your last trip to the store, but it's paying off huge. Armed with a full glass and your imagination, your front walkup is becoming a straight-up Picasso.



**W**e need you to channel your inner hipster AKA find a pair of dark black jeans that are a few sizes too small and are so tight around the ankles that they may cut off circulation to your toes. Once you're dressed then you'll be ready to try this wine. This is an orange wine, which of recent has become muy popular across deep Brooklyn.

Orange wine is simply just white wine that gets a decent amount of time and contact with the grape skins. Even white wine grapes have reddish skins, which is why this juice is orangish. A rich nose of ripe golden apple, quince, sweet brown spice box with hints of honey. The juice is round and lush like sliced fresh apples slightly drizzled in honey and dredged in sea salt with a fresh mineral finish.



OO THAT'S LIFE - FRANK SINATRA

## 2016 MONTRUBI WHITE WINE

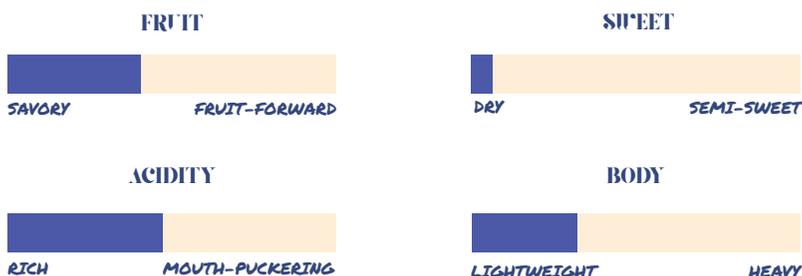
100% XAREL·LO

PENEDÈS, SPAIN

**NOSE:** Sweet and herbal with green fennel, like an overpriced craft cocktail bar

**PALATE:** Green apple, pear, pineapple, and a touch of jasmine make for intense fruit while remaining lightly herbal and refreshingly mineral.

**MOOD:** You like the idea of high tea, but you think it'd be better with some sort of alcohol involved. You throw on your fanciest hat (and maybe some white gloves if you got 'em) and toast to being your own kind of boujee.



**P**enedès is the home of Cava AKA Spain's famous version of sparkling wine. Traditional winemakers in this part of Spain just outside of Barcelona have long shunned showcasing other types of vino other than their delectable sparkling juice. Xarel-lo is an indigenous grape to this part of the world, and, yes, it does make awesome Cava, but you know what — it makes awesome still white wine too! This bottle is 100% Xarel-lo!

This vineyard was planted in 1974 and the grapes have been awesome ever since. The juice has received wide acclaim by the wine snob community, but you should like it because it is flat out tasty. You'll find a youthful and vibrantly fruity wine with herbal scents like fresh green fennel and a touch of hand-picked mint. The sippin' is full of fruit flavors like tart green apple, pear, pineapple skin, and faint notes of Spanish jasmine. The bright and lush fruit combined with a lightly herbal and refreshingly mineral palate makes for an excellent wine on the porch while Face Timing your crew.



○ ○ R-E-S-P-E-C-T, PREFERABLY PLAYED ON VINYL - ARETHA FRANKLIN

# 2018 CLOUSTON + CO SAUVIGNON BLANC

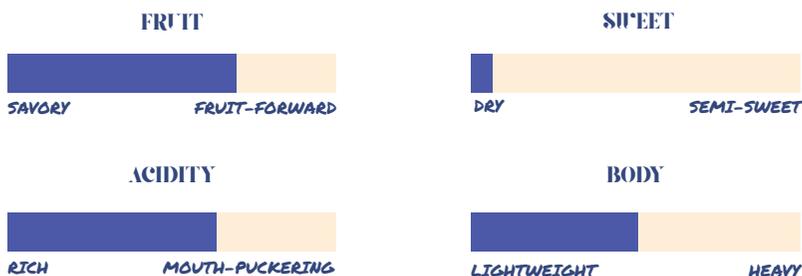
100% SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

**NOSE:** Herbs fighting for sunlight on your fire escape garden

**PALATE:** A salty sea breeze brings a wave of lemon & lime goodness across your taste buds

**MOOD:** Playing vinyl records on a warm spring afternoon with every window open in your apartment after a long week working from home!



ew fancy winemaking word for ya... microclimate. At WA, we like to poke fun at some over-the-top wine words, but it is really our way of showing affection to all those who make some seriously badass juice for us to sip and share with everyone. Microclimate refers to a very small geographic portion of a wine region that has specific elements of climate affecting the grapes. The winemaker at Clouston & Co has identified a few microclimates in Marlborough, New Zealand (famous for Sauv Blanc) to craft this excellent bottle of Sauvignon Blanc.

The juice is sourced from top vineyards scattered around Marlborough. Whiffs of fresh herbs and green tomato leaves tango with gooseberry and fennel for a seductive nose. The sippin' is like a lemon-lime dreamsicle that is tart and lip smackin' with subtle notes of ripe plum fading into a salty, evening sea breeze with a freshness that keeps you filling up your glass.

# 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.

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## 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.



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Discovered something you love in your box? Browse our wine shop and stock up on your favorites. Members get exclusive discounts on the wine shop (up to 25% off!) AND free shipping (when you select “No-Rush” shipping at checkout). Hurry! They go fast.



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