

## BUILDING AN EPIC CHARCUTERIE BOARD

Charcuterie boards are all the rage these days and for good reason- they look stunning, they are relatively simple, they have a little bit of everything to please every palate and they are completely customizable for the season and locale. Plus, you can create the perfect spread to pair with your favorite wines!

### MOST CHARCUTERIE BOARDS HAVE:

- A variety of cheeses
- A variety of cured meats
- Crackers and/or bread
- Nuts
- Fresh or dried fruits
- Something sour/pickled (like olives or pickled veggies)
- Spreads (honey, oils, jams, mustard)

### CHEESES

We like to have at least one of several different styles. There are SO MANY types of cheese, here are a few that we tend to purchase over and over and the wines we



love to pair them with.

Our favorite fresh cheeses are: chevre (goat cheese), mozzarella, feta, burrata, and cream cheese. We like to pair them with rosés or light-bodied whites or light-bodied, fruity reds. We suggest: **Amenni Red Blend**

Our favorite semi-soft/semi-hard cheeses are buttery and nutty, like: Havarti, Gouda, Gruyere and Provolone. We like to pair them with oaked white wines, like Chardonnay or medium-bodied reds. We suggest: **Granite Ridge Chardonnay** or **2017 Le Rusé Renard Loire Valley Cabernet Franc**

We think the best soft-ripened cheeses are Brie and Camembert. They tend to be real crowd-pleasers (I can't remember a gathering where there was ever any Brie left over).

**CONTINUED...**

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# CHARCUTERIE BOARD+

We like to pair them with sparkling whites, full-bodied white or light-bodied, fruit-forward reds. We suggest: Tucana Chenin Blanc or Montsable Pinot Noir 2018 Pays d'Oc

Another crowd-pleaser is an aged, hard cheese. We love cheddar and Parmigiano-Reggiano. These salty, strong cheeses are great for mellowing out a high tannin, full-bodied red. We suggest: Atico Cabernet Sauvignon 2017

## MEATS

When it comes to meats, we like to have some mild options, like: salami, prosciutto, sopresatta, or summer sausage and some more flavorful (smoked or spicy) options, like: chorizo or peppered salami.

## ARRANGING YOUR PLATTER

Start with any flat surface (as small as individual plates or a cutting board to as big as a tabletop). Add small dishes for the olives, nuts and spreads. Fill in the spaces with clusters of meats and cheese. Fill in the remaining spaces with fruit and crackers or bread. We like to start from the center and work outward. Be sure to include utensils, like tongs for picking up bread and cheese and knives. Visually, clustering items looks best and so does having lots of different colors and adding differing heights to your board.



## FINAL THOUGHTS

The goal of a charcuterie board is to have a wide variety of flavors and textures. When you select your meats and cheeses, remember that salty flavors help soften acidic wines and fatty foods help balance higher tannins (like in bold reds).

You don't have to spend a small fortune on the most expensive products. Local grocery stores tend to have a surprisingly great and affordable selection of meats and cheeses. If you have variety, your guests will be thrilled. Remember to budget around 2oz of meat per person if your board is meant to be an appetizer and at least 4oz of meat per person if you intend on it being a meal.

**\$10**

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## SPOTLIGHT ON: ARGENTINA

**A**rgentina, the 8th largest country in the world yet the 5th biggest wine producer, has nearly half a million acres of wine grapes planted across three main growing regions.

The Northern region is marked by high altitudes and a climate that is arid and dry with warmer than average temperatures and lots of sun. The soil is sandy and drains well, making it the perfect conditions to grow. With viticulture dating back to the 18th century, the area is most famous for its Torrontes, which expresses strong Malvasia (Mediterranean cultivar) notes that are very fruity and dry.

The Cuyo, or desert, region is arid and extremely fertile that runs along western central Argentina at the foot of the Andes mountains. The area contains Argentina's most famous growing regions- Mendoza, La Rioja and San Juan. Cuyo contains 95% of the vines planted in the country. Hot in the summer and cold in the winter with most of its irrigation coming from the Andes, the Cuyo region is most famous for its diversity, producing: Bonarda, Torrontes, Syrah, Malbec and Cabernet Sauvignon.



The third growing region is the most rugged and not for faint-of-heart growers. The Patagonian region stretches from coast to coast in southern Argentina and features the harshest growing conditions. From the low altitude, long hours of sun, wind and limited rainfall, life below the 45th parallel is an intense test for winemakers. The wines that thrive here have concentrated color and flavor. Malbec, like everywhere else in the country, is the most commonly planted vine here, but whites, specifically Sauvignon Blanc are gaining a strong footing here.

At Splash, we LOVE Argentinian wine. Why? This New World winemaking country produces some of the most exciting wines at the greatest value. You know how we love a high-quality bargain. Argentina's most famous export, Malbec, has been sweeping the globe in popularity. Not only are Argentinian Malbecs delicious, they tend to have fewer sulphites and nearly double the healthy antioxidants of other red wines.



After the massive success of our first bag-in-box wine from Spain, we knew we had to head to Argentina for our next release. This month, we introduced Nacido y Criado en Argentina Malbec and Cabernet Sauvignon, which translates to “Born and Raised in Argentina”. These boxes are beyond convenient. Not only do they contain delicious wine, they contain 3 liters of wine each (which is equivalent to 4 bottles). They are perfect for easy serving at a party or last up to two weeks in the fridge to enjoy one glass at a time.



## MEET THE TEAM

### KATIE W., CUSTOMER SERVICE REP

#### KATIE, WALK US THROUGH YOUR DAY

*"I work mostly from 11:30-4:30 so when I arrive with my mug of coffee I make sure that I get into my emails to check on any replies from*

*our warehouse or Groupon and get back to any customers that need updates from me. As well as make sure I am taking phone calls as they are coming in helping with any issues/needs that arise."*

#### TELL US A LITTLE MORE ABOUT YOURSELF OUTSIDE OF THE OFFICE...

*"I enjoy being outside in nature, usually with my dog Cedar by water or up in the mountains camping. We enjoy swimming, fishing, boating, & dog hangs. As well as we love to be around friends and family enjoying all the beauty life has to offer."*

#### WHAT IS YOUR FAVORITE WINE WE HAVE AT SPLASH?

*"The Synfonia Tinto would have to be my current favorite as it is smooth yet still bold"*

#### WHAT IS YOUR FAVORITE PART ABOUT

#### WORKING IN THE WINE INDUSTRY?

*"Learning something new every day. The list of things to know about wine is so vast and I do not think I'll ever even know half of it."*

#### WHAT PIECE OF ADVICE WOULD YOU GIVE OUR SPLASH WINOS?

*ALWAYS feel free to give us a call if you have any questions on anything. If you have wines you know you like or do not like we can make sure to get those taken out/added into your order or get you built your own custom case!*

#### WHAT IS YOUR FAVORITE FOOD TO PAIR WINE WITH THAT YOU USUALLY WOULD BE EMBARRASSED TO SHARE?

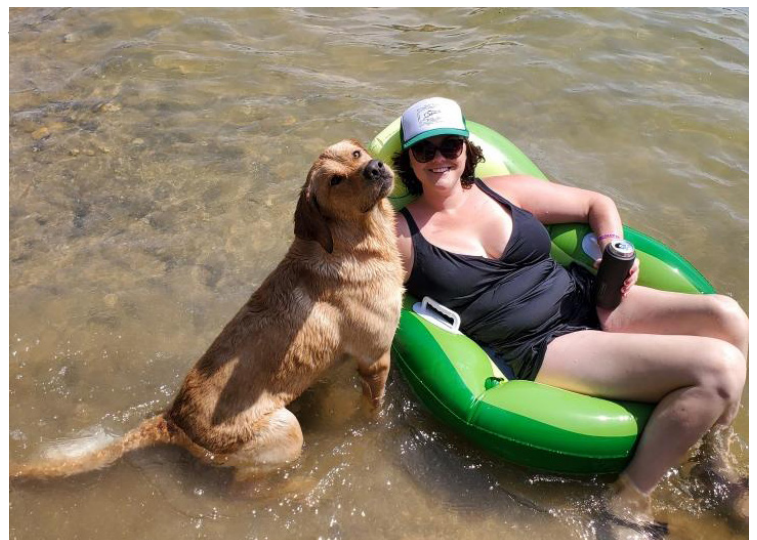
*Dill pickle chips with red wine the vinegar in the chips just mesh so well with the red wine as well as cuts any bitterness the wine may have.*

#### WHAT IS YOUR FAVORITE MOVIE?

*Fried Green Tomatoes*

#### WHAT IS ONE RANDOM FACT ABOUT YOU THAT NOT VERY MANY PEOPLE KNOW?

*I am very passionate about Reiki and am learning/practicing to become a reiki master. Reiki is an old Japanese alternative therapy commonly referred to as energy healing. Involving the transfer of universal healing energy from the practitioner's palms to their patient.*







## THE BEST KIND OF AGING...

**S**tainless? American oak? French oak? Concrete? If you have ever heard a sommelier describe a nice wine, you know they spend quite a bit of energy focused on how the wine was aged. Whether to age or not and how is one of the most nuanced arts when it comes to crafting an exquisite wine.

At its most basic, aging in oak imparts additional flavors to the final wine (spices, vanilla, caramel, toffee, etc.) and stainless-steel barrel aging allows the wine to ferment without any additional flavors imparted- the purest expression of the original grape.

The most often talked about types of barrels are French vs American oak. French oak tends to be more dense and have higher tannin levels (hence why it is more expensive than American barrels and are considered the industry standard). These barrels impart spicy notes and result in wines with a smoother texture. American oak tends to be less dense and have lower tannin levels. These barrels impart vanilla and coconut notes and result in wines with a creamier texture, like California Chardonnays. Sometimes wines are aged in both. Regardless of which barrel type is chosen, as the wine ferments, some will evaporate out and create a more concentrated flavor in the aged final product. With cleaning, oak barrels can be re-used. You may here a wine described as “2nd” or “3rd pass”, which means that it was aged in a barrel that was previously used, which can alter the flavor. At

a certain point, the acidic nature of the wine breaks down the barrels enough that they are retired.

Stainless steel is rapidly becoming a popular way to age wine. It is durable, endlessly reusable, easy to clean (which guarantees that the previous batch of wine won't taint the next batch), does not allow any air to get to the wine and does not impart any additional flavors to the wine. All of these factors make it much easier for the winemaker to maintain strict control over the final product. Stainless is very popular for aging white wines because it results in wines that are crisp, refreshing and more fruit-forward. At Splash, we absolutely love Radford Dale's South African Chardonnay, which is aged in stainless and completely different than an oak aged California-style Chardonnay.

The least common method of aging wine is one of the most ancient- aging in concrete or clay. Because of their porosity, these vessels allow air in and create smooth, earthy wines.

It is becoming more common to hear about wines that have been aged using multiple techniques, like 70% aged in French oak and then finished for the remaining time in stainless. The goal here being to craft a wine that brings the best of both worlds.



# OLD WORLD VS. NEW WORLD WINES

When we discuss Old World vs New World wines, it's all about location, right? Well, it's definitely not that simple; but let's start there.

## LOCALE:

Winemaking has an impressively long history. The oldest known winery is in Armenia and dates to 4100 BC. That's 6000 years of making wine!

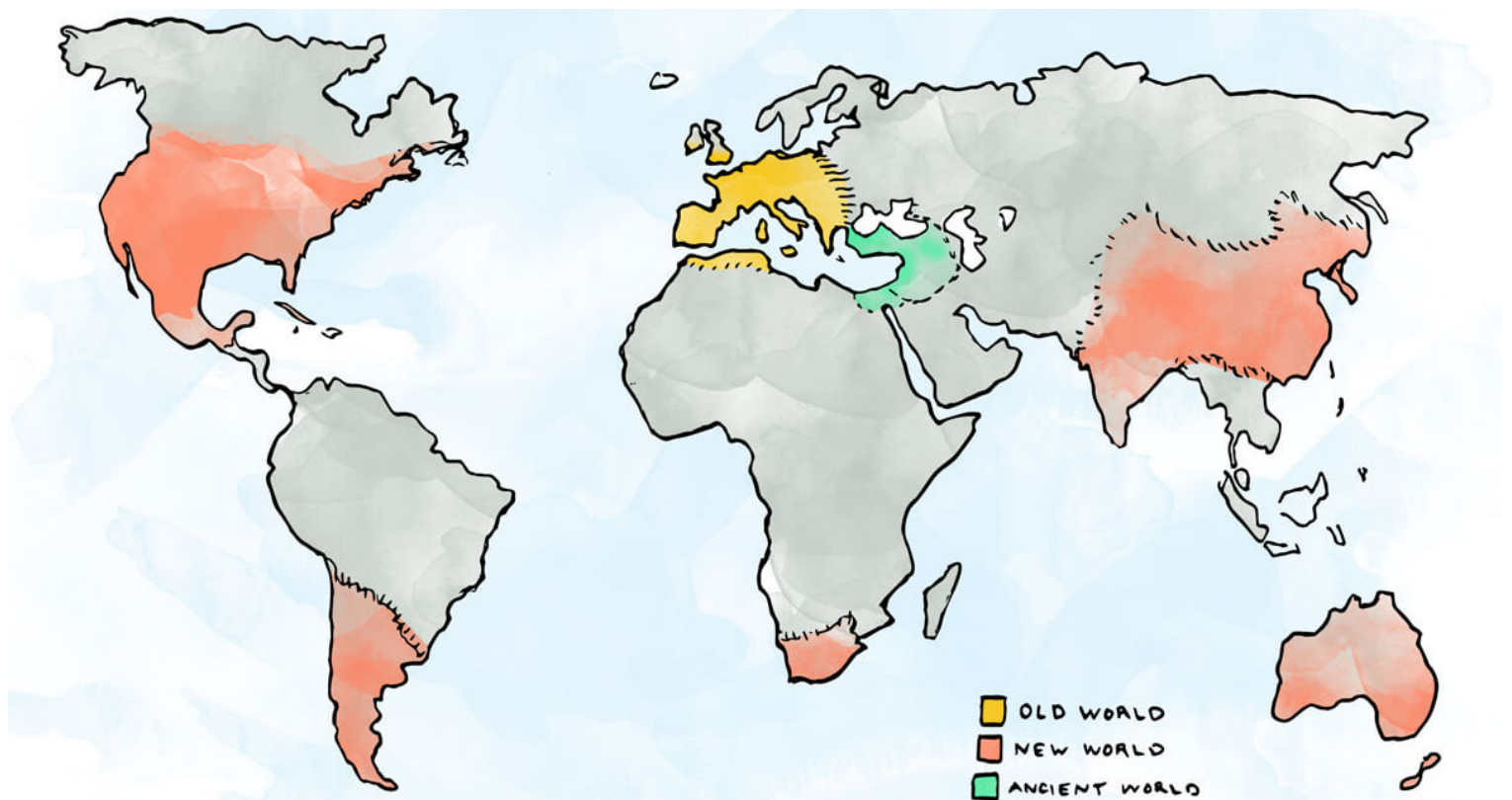
To keep the history lesson short: Old World wine comes from countries that have native winemaking traditions, like Germany, France, Italy, Portugal and Spain; these regions across Europe and the Middle East are the "birthplaces" of wine. These areas grew their wine making traditions around the time when the early Romans set out to conquer Europe. These wine making traditions are full of rules and regulations that give these wines their distinctive qualities (i.e. All Champagnes are sparkling, yet a sparkling can only be called Champagne if it was grown in the Champagne region of France).

New World wines come from everywhere else. I generally remember the distinction based on which countries were the colonizers (aka Europe and the Middle East) and which countries were the colonized, like the United States, South America, South Africa, and Australia.

## CHARACTERISTICS:

This is where Old World vs. New World gets really interesting. In today's wine world, where the vines are planted seems to be increasing less important than how the wine itself is made. Michelle Williams from the Rockin' Red blog sums it up nicely, "New world style wines tend to be more fruit forward, juicy, and often described as 'delicious;' whereas old world styles tend to be more earthy, complex, and thought provoking. I do feel understanding these two styles is important for consumers because it provides insight to their palate and preference; however, rules of style are not absolute, and there is a time and place for both styles."

To generalize, Old World wines are usually lighter in body, lower in alcohol, and more delicate in their aromas and flavors. Red wines are generally







filled with tart dark fruits, notes of vegetation, herbs, and flowers. White wines have notes of citrus, florals, herbs, and excellent minerality.

New world wines usually have a fuller body, more alcohol content, and bolder, more aggressive flavors. Red wines tend to show bold red and black fruit flavors, strong tannins, and high alcohol (think a rich Cabernet from Napa). White wines usually have stronger flavors of tropical fruits. California Chardonnays are known for their rich, full-bodied style that results from oak aging while South African Chardonnays are crisp with no oak or buttery mouth feel due to being aged in stainless steel barrels (my absolute personal favorite).

Many of these differences are due to geography and growing regions. France, Spain, and Italy tend to have more temperate climates than hotter California and Australia. The cooler climate produces grapes that ripen more slowly and have more delicate flavors and lower alcohol. The opposite tends to happen to grapes grown in warmer climates.

Winemaking style also contributes to these differences and varies by producer and region. Choices like how long to age wine, the type of barrel used, and the blend of grapes are all made by the winemaker.

Of course, geography will always play a role in how a wine tastes, but as terroirs (growing regions) evolve and change and winemakers experiment with new methods and technology, Old vs New may become increasingly difficult to tell apart.



## SPLASH DOGS CHARLEE RUIZ

One of our veteran pups is Charlee Ruiz, the German Shorthaired Pointer of Jon Ruiz, and our Creative Director, Jamey Siebenberg.



She keeps herself busy staring out the window dreaming of catching squirrels, and when she becomes tired, she will sneak up into Jamey's chair and sleep as she works. She loves to snuggle and play fetch! She's an adventurous pup and loves camping and hiking with her parents!

**AGE:** 4 years old (May 17th, 2017)

**BEST FRIEND:** Sister Willow (1-year-old Bernese Mountain Dog)

**FAVORITE TREAT:** Marrow bones

**BEST TRICK:** Shake or a high-five!

**FAVORITE THING TO DO AT WORK:** Staring out the window looking for squirrels in the trees.

**SQUEAKY OR BOUNCY TOY:** If it squeaks and bounces she will fetch it and squeak it as she brings it back to you.





# ReWINEd CRAFTS

## SELF-WATERING WINE BOTTLE PLANTER

I have been eyeballing this bottle cutter on Amazon for several months and I finally pulled the trigger on buying it (I have several projects planned that we will be sharing with you). As a household that lives by the “recycle, reduce, reuse” mantra, I love finding creative ways to repurpose things. We also have A LOT of indoor plants and watering them all is a chore, so when I saw this self-watering planter idea online, I was sold.



### SUPPLIES:

- Bottle cutting kit (approximately \$20 on Amazon)
- Boiling hot water
- Large Pot for ice water
- Extra wet/dry sandpaper
- Eye protection and mask
- Soil
- Mesh/cheesecloth/window screen material
- Cotton twine/string
- Plant/seeds
- Wine bottle (your first attempt probably will not be perfect, start with a practice bottle)

### DIRECTIONS:

Follow the directions on the kit to assemble the cutter. Remove the label from your bottle where

the cut is going to be made or plan your cut above the label. Since this is more of a glass scoring tool than an actual cutter, it is important to remove the label where the score is going to be. I didn't do this on my first attempt with the Magnum Bokhabane bottle and instead of getting a clean cut, my bottle broke in a jagged line nowhere near the score. Whoops.



On my next attempt with the Flybird Margarita bottle, I removed the label near the score line and just kept my favorite part- the folksy bird art. The top of the bottle is where your plant and soil will sit, and the bottom will hold the water. I placed my score line about 3.5 inches below the shoulder of the bottle.

I followed the directions that came with the device and applied moderate pressure, rotating the bottle away from me, one rotation ONLY. I placed the rubber rings above and below the scored line. I took the bottle to the sink and slowly rotated it while I poured boiling water on the scored line from my electric kettle. I immediately dunked the bottle into the ice water and heard a “POP”- the bottle broke cleanly along the scored line.



I removed the rubber rings and headed to the sandpaper. I put on my safety glasses and mask (you DO NOT want any microscopic glass particles in your lungs or eyes). I wet the sandpaper, which ensures nearly all the sanded glass particles do not go airborne. I started with the roughest sandpaper (lowest grit number) and rubbed both parts of the

bottle on it in a circular motion until it was smooth (you will notice that the smoothed parts take on a frosted look when dried- make sure to apply





even pressure and rotate the bottle to get an even edge—don't forget to carefully sand the inner and outer rim). If I were doing this project to make drinking glasses, I would have spent more time sanding and polishing the edge, working from the roughest to the smoothest grit papers.

#### To assemble the planter:

Turn the top of the bottle upside down and make sure it sits flat in bottom of the bottle. Cut a piece of mesh/old window screen/

cheesecloth to place in the top of the bottle (I used the mesh from a butterfly net that had seen better days and was on its way to the garbage). This mesh will keep the soil from spilling out the neck of the bottle into the water.

Next, make a small hole in the mesh/cheesecloth and string enough cotton twine/string through it to reach through the neck of the bottle and into the water—water will travel up the cotton string to keep the soil moist. I didn't have a thicker twine on hand, so I used multiple pieces of string.

Place the mesh into the bottom of the bottle

top with the string hanging out the neck. Fill with soil and plant your favorite indoor plant or seeds in the soil. Add water to the bottom of the bottle. Place in a sunny window. Remember to occasionally check the water level.



## SUMMERTIME WATERMELON FROSÉ

Is anything more summery than a slice of watermelon and a crisp and refreshing glass of rosé? How about combining the two?!?

This recipe is easy and the epitome of summer in a glass! The prep all happens the night before and then you blend when you are ready to serve. So quick!

#### INGREDIENTS:

- Mini seedless watermelon, reserve a few slices for garnish (or any watermelon if you are willing to pick the seeds out)
- Rosé (sweetness level is totally up to you).
- 3 sprigs of Fresh Mint with stems removed (more if using for garnish)
- 2-3 Tbsp of Honey (sweeten to your desired level)

#### DIRECTIONS:

Pour the entire bottle of rosé into a freezer safe container with lid. Place in freezer overnight. Cube the watermelon into 1-inch chunks, place on parchment paper on a baking sheet and freeze overnight. When you are ready to serve, place all ingredients in a large blender and pulse until slushy. Serve with a slice of watermelon and mint leaf as garnish. Enjoy!

# JUST A SPLASH

## A MESSAGE FROM OUR FOUNDER



**W**e are excited to announce the launch of The Splash Captain's List. In a fine restaurant, The Captain's List is a separate menu of rare and fine wines that are a cut above the wines on the regular list. Most people don't ever see The Captains List—it is only for those that show an interest in stepping outside their usual routine and expanding their horizons. The

Splash Captain's List is based on the original idea but is really uniquely Splash. The Captain's List wines are not sold with our usual offerings, but can be found only in a separate location. The essence is that we start by selecting eight wines—from hundreds of possibilities—that are very special in terms of their complex quality, the story they tell and the value that they represent. We have a limited quantity of each wine and we only change the selection once every quarter—if it is gone before that, it is gone.

We have had a lot of fun developing the concept and selecting the initial wines for The Splash Captain's List and I hope our clients have as much fun



exploring the selections on their own. It isn't for everyone, but if you are still reading this it is a fair bet that it is a good idea for you. The next level is what it's all about—see you there!

**Rob Imeson,**  
CEO & Splash Founder

