



SNOW IN THE VINEYARD

Depending on where you live, it's beginning to look a lot like Winter outside. Foggy breath hanging in the crisp morning air and frost on the trees may scream "Holidays" to you, but what does it mean for the vineyards?

You've probably heard of early freezes destroying the grape crops in a region, but what happens when a frost hits after harvest? Do vineyards worry about hard freezes

or snow? The simple answer is that they welcome it!

By the time Winter officially arrives and snow falls, the grapes have been harvested and the vines are in their dormant stage, where their sap is concentrated in the trunk of each vine and snow is actually beneficial for the health of the vine.

First, snow kills off harmful fungi and limits insects that could harm the vines. Any cuts or damage that may have been sustained during harvest heals during this time.

Snowpack also adds to the water table and as snow gradually melts in the Spring, the ground is filled with necessary moisture and nutrients.

While the vines may be dormant and you won't see tell-tale signs of life like leaves and fruit, don't let that fool you into thinking they aren't busy. During the Winter, vines redirect their energy from producing healthy foliage and fruit and into strengthening their root systems.



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SNOW IN THE VINEYARD +

The work in the vineyard isn't over just because harvest is. Winemakers in regions with particularly harsh winters will add straw or mulch around the base of each vine to help protect it. They will also take this time to selectively prune their vines, cutting off last year's shoots and choosing healthy new shoots for the coming year's production.



SPOTLIGHT ON CHILE

At Splash, we are ALWAYS on the hunt for exceptional wines at impressive values, so Chile is on the top of our list for seeking out incredible,

New World wines. In fact, Chile is world renowned for producing wines with exceptional value and flavor. With its 2,700 miles of Pacific Ocean coastline,



the country is able to produce wines that are delightfully fruit-forward and wonderfully herbaceous. No wonder so many French winemakers have made this New World wine location their home away from home.

If you were to crown one grape “the King of Chile”, that grape would be Cabernet Sauvignon. Since the 1850s, when Chile's wine industry was on the cusp of existence, Cabernet Sauvignon grapes have been thriving. Another Bordeaux-region original, Carmenera, also thrives in the unique terroirs of Chile (Carmenera was thought to have gone extinct in

the 19th Century after an outbreak of phylloxera in France killed off the varietal, but it was rediscovered in the 1990s, still thriving in Chile).

Winemaking in Chile dates all the way back to the mid-16th century, when vines were planted by Spanish missionaries to produce communal wines. But it wasn't until the mining industry exploded in Chile in the mid-1800s that the wine industry really took off. With the influx of people and wealth, wine estates, modeled after historic estates in France, began popping up all over the country. The country's warm, dry, Pacific Ocean-and-Andes influenced climate, makes for peak growing conditions and the industry flourished.

Today, Chile is the sixth largest wine producer in the world, with China, the US and Japan as its top importers, respectively. Whether you are searching for a lofty Red or a value-centric crowd-pleaser, Chilean wine has something for every wine lover.



COOKING WITH WINE

If your family is anything like ours, cooking is a huge part of the Holiday season. From hearty dinners on a regular Tuesday night to big, Holiday meals for friends and family, we love to incorporate wine into our cooking. But this wasn't always the case. Of course, we can often be found with a glass of wine in hand while cooking but learning how to incorporate wine into our food took some practice. Not all wines are created the same when it comes to cooking. The same characteristics you look at when choosing a wine to drink are also important when considering which wines to use in cooking. Acidity, alcohol content, sweetness, tannins, etc are important traits to consider. Here are a few tips we learned along the way.



TIP #1: UNDERSTAND HOW HEAT CHANGES WINE

Heat concentrates the characteristics of the wine- acidity and sweetness are intensified, so are tannins (the part of wine that makes your mouth feel dry). Starting with a lower tannin wine, like a Pinot Noir or Gamay is a great way to make sure you won't make your dish too acidic. Avoid "jammy" wines so your dish doesn't end up syrupy. Avoid oaked wines as they can become bitter when heated. Dry red or whites with medium to full bodies are the perfect place to start.

Heat also reduces the alcohol in a wine. When

wine is used to deglaze a pan to make a sauce, about 25% of the alcohol is removed in the first few minutes of cooking. The longer the wine has to cook off, the lower the alcohol content and taste.

TIP #2: PROTEINS BIND AND MELLOW TANNINS

In the same way that adding milk to tea or coffee binds the proteins to the bitter tannins and helps mellow them out, cooking a more tannic wine with meats or in a stock will help mellow the tannins.

TIP #3: WINE IS A WORKHORSE!

Beyond adding layers of flavor, wine pulls its weight in a dish. In cheese fondue, white wine helps prevent the cheese from getting stringy or seizing. White wines in sauces help cut through richness and add layers of depth so your sauce isn't "flabby". When steaming fish or veggies, white wine adds so much more flavor than water. When cooking with wine, it binds to both fat- and water-soluble molecules equally, meaning that when you add wine to deglaze a pan or to a roast, the wine works to meld the flavors. Wine is also able to help break down protein, making it a great addition to a marinade.

TIP #4: SAVE YOUR LEFTOVERS

We know. We know. Who has leftover wine!?! But one of the best ways to use the end of a bottle is to save it in the fridge to use when cooking. Avoid buying "cooking wines" at the grocery store (they often have extra preservatives and salt added) and use the wines you are already drinking. Adding cellar-worthy wines to your dish won't elevate it more than your regular drinking wines, so don't waste your best bottles on cooking. Worried you won't use it quick enough? Pour your extra wine in an ice cube tray. Once frozen, store the cubes in a Ziploc baggy until ready for use.



MEET THE TEAM

KADY, OPERATIONS ASSISTANT & CUSTOMER SERVICE REP

KADY, WALK US THROUGH YOUR DAY

“As soon as I get in the office, I make a big pot of coffee for the morning crew and then I will go back to my computer and start the day by going through our “Flow Alert” emails (Flow Alerts are placed on customers account if they know of some wines they do not care for) and make sure to substitute out any wines that our customers do not want. Then, I start editing the pictures of the wine packs you see on our “Curated Case” page including each “Wines Included” section and Groupon offers if there has been a change in the selection of wines on our offers to ensure our customers have the most accurate information before they order online, I go through each and every order to make sure they are uploaded into our shipping system, and I ship out any merchandise purchased such as corkscrews, beanies, wine thermometers, etc, directly from our office. ”

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

“When I am not at work, you can probably find me at a concert haha. I would consider myself a music enthusiast and I love the feeling of

being at a live show! If there aren’t any concerts going on, I am usually hanging out at home with my dogs watching TV or playing video games during the week and during the weekends, you can find me with my closest people, out and about or downtown enjoying a nice beer. During the winter, I like to stay in with a big blanket and a nice binge-worthy TV show but if I decide to leave, I love going to the hot springs. There is nothing like the crispy cold air in the mountains while you’re enjoying nature’s hot tub! During the summer I love floating the river, going camping with my favorite people, and going to summer events like music festivals or art festivals! ”

WHAT IS YOUR FAVORITE WINE WE HAVE AT SPLASH?

“I would probably say the Mildiani Family Winery Saperavi. I actually just recently learned about how the Mildiani wines are made underground which makes me love it more!”

WHAT IS YOUR FAVORITE PART ABOUT WORKING IN THE WINE INDUSTRY?

“I think my favorite part about working in the wine industry is learning the history of vineyards and learning how certain wine is made. I am learning something new almost every day about so many wines and it’s so fascinating! Before working here, I didn’t realize how intricate wine-making can be, it’s awesome.”





GIFTS FOR A WINE LOVER

The Holidays are upon us and now is the time to order gifts and stocking stuffers for all your favorite wine lovers!

HERE ARE OUR TOP 5 GIFTS FOR THE WINE AFICIONADOS IN YOUR LIFE:

NUMBER 3: For the Fun Wine Lover on the Go

Splash Yatzy is the perfect stocking stuffer for the game/ wine lovers out there. Adorably fitting into a hollowed-out wine cork, Splash's version of the classic game will provide hours of entertainment on the go.



NUMBER 5: For the Wine Lover who is ALWAYS COLD

We've all been there - Winter hits and we simply can't be cozy enough. Bring on the warm knit beanies and toasty socks.



NUMBER 2: For the Wine Lover who Entertains

Make sure everyone keeps their delicious

wine (and germs) to themselves with these cute wine glass charms.

NUMBER 4: For the Wine Lover who is PRECISE



These bottle thermometers not only tell you the current temperature of your wine, but they also show the ideal range for



each varietal. Take the guess work out of serving wine at the ideal temperature!

NUMBER 1: For the Wine Lover who simply LOVES WINE

You know what gift is one size fits all and will have your recipient smiling ear to ear? A case of their favorite Splash wines delivered to their door. This really is the gift that keeps on giving!



FIVE REASONS TETRA-PAKS ARE AMAZING FOR WINE

You might not have heard the name “Tetra-Pak” before, but we can bet you have used products packed in this amazing packaging. First, what is a Tetra-Pak? Tetra-Paks (named after Swedish/Swiss company Tetra Pak, the largest food packaging supplier in the world) are single-use containers that look like milk cartons or juice boxes and companies around the world are turning to this unique product as an accessible way to get their products into the hands of consumers.



REASON #1: PRESERVES YOUR WINE

The number one job of any wine packaging is to protect the precious wine inside. Tetra-Paks

are perfect for preserving wine. The cardboard exterior protects the wine from damaging UV rays and the special lining (made from layers of heat-sealed aluminum and polyethylene) inside acts as an insulating barrier from harmful heat. The package is also airtight, so you don't have to worry about your wine oxidizing over time.

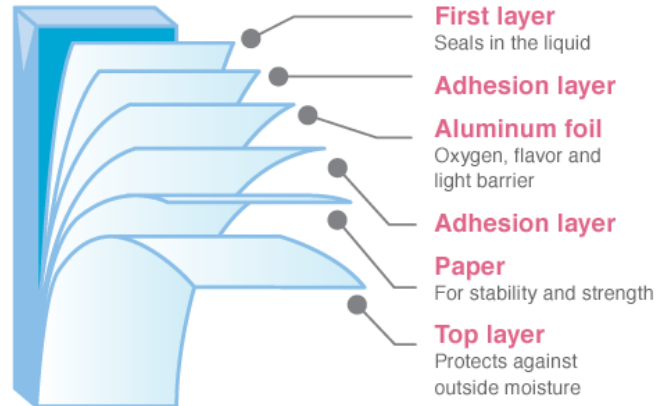
REASON #2: UNBREAKABLE

At Splash, we guarantee every bottle. Very occasionally during shipping, even though we make every effort to protect our wines, a bottle breaks. Tetra-Paks are extremely resilient and are basically unbreakable. This also makes them super transportable for you. Take them to the pool, to the beach, camping- anywhere you

want a glass of wine and don't want to worry about glass, Tetra-Paks can go!

REASON #3: LIGHTER WEIGHT

Glass is heavy! The bulk of shipping costs are due to the weight of the glass bottle. Tetra-Paks are substantially lighter than glass (about 90% lighter than a glass wine bottle) and cut down on shipping costs.



REASON #4: ENVIRONMENTALLY FRIENDLY

The cardboard used for Tetra-Paks is made from sustainably grown trees (as certified by the Forest Stewardship Council). The lighter weight also cuts down on the environmental footprint associated with shipping. Tetra-Paks are also 100% recyclable.

REASON #5: MORE WINE!

Tetra-Paks are lightweight, and their square shape allows for convenient, stacked packing. Because of this, we can put a whole liter of wine into each Tetra-Pak container (vs 750mL in a standard wine bottle). That's an extra 2 glasses of wine per Tetra-Pak! Plus, they are easy to store in the fridge, making them perfect for enjoying a single glass at a time.





SPLASH DOGS SPROUT

Sprout is the newest addition to the Splash Wines office clan and belongs to Hunter, the Customer Service Manager! Hunter says, “I came across a woman at



the park with the two cutest blue heelers. We had asked if we could pet them and she had told us that she was looking for a home for one of them. We were in love the moment that we met Sprout. After speaking with her and trading contact information, she said her name was Chardonnay, and I knew at that point this adoption was meant to be! His name was originally ‘Marvel’ as in the comic books, but I had other ideas and changed his name to Sprout and he is growing like a bean. We spend every waking moment together and I have not left him alone yet as I fear how high this pup can jump! Sprout’s favorite place in the world is the dog park, anywhere he can be with other four-legged friends is his idea of heaven. We go 1-2x per week and he loves every minute of it!”



AGE: 8 Months

BEST FRIEND: Hunter, and the other office dogs, Marlow and Cedar

FAVORITE TREAT: Anything on the ground

BEST TRICK: Jumping 8-foot fences

FAVORITE THING TO DO AT WORK:

Zoomies back and forth with Marlow, and bone chewing!

SQUEAKY OR BOUNCY TOY:

He plays with anything you give him!

ReWINEd Craft: Cork Wreath

MATERIALS:

- Wine Corks
- Styrofoam Wreath (choose a size based on the number of corks you have)
- Assorted greenery (real or fake sprigs of evergreen, berries, pinecones, etc)
- Ribbon
- Hot glue gun and sticks

INSTRUCTIONS:

Apply glue to backs of each cork and apply to the Styrofoam wreath base. If you have enough corks to cover the wreath, go for it. If you don’t, use greenery or pinecones to form the base of the wreath and use the corks as decoration. Attach a ribbon to the top for hanging.



JUST A SPLASH

WINE COCKTAIL: THE WINTER WHITE SANGRIA

Winter is full of cozy, warm cocktails, but sometimes you just want something refreshing! This Winter White Sangria is the perfect combination of herbaceous and refreshing (and an awesome addition to any Holiday gathering).

INGREDIENTS:

- 1 bottle of dry white wine (we like Luz Maria Sauvignon Blanc)
- 1 cup of pomegranate seeds (we like to buy them already prepared)
- 1 sprig of Rosemary per glass
- ¼ cup of simple syrup
- Juice from 1 fresh orange
- Juice from 1 fresh lemon
- ½ cup of Triple Sec liquor

DIRECTIONS:

Make your simple syrup by heating half a cup of water and half a cup of white sugar over medium heat on the stove. Stir until the sugar has dissolved. Cool before using. Extra can be stored in a sealed container in the fridge for up to a month.

Combine all ingredients in a pitcher. Store in the fridge for at least 24 hours before serving. Pour over ice right before serving.



\$10

**OFF YOUR
NEXT ORDER**

USE CODE: NEWS10WINTER22

VALID THROUGH DECEMBER 2022

Splash™