

Vigilance

Syrah, 2015



ABOUT THE WINE

Winemaker Joy Merrilees grew up in Lake County, California, but she made wine pretty much everywhere else first—including for critically acclaimed producers in New Zealand, Australia and Oregon. One of the best things about making wine in her hometown: the vigilant pack of dogs that protect the sheep that mow the vineyards. This wine, named for them, could as easily been named Patience—the dogs spend the most time in the Syrah vineyard, the last to be harvested each fall.

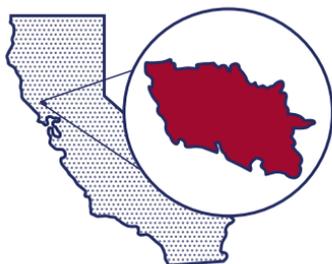


DID YOU KNOW?

Napa producers are allowed to blend in a small percentage of wine from outside their region. They turn to Lake County wine for more complex flavors.

ABOUT THE REGION

Lake County, just north of Napa, is divided into five grape-growing areas. Red Hills' climate is similar to that of France's Rhône Valley, where the cool air preserves Syrah's subtle black-pepper note (it ripens out in warm places such as Australia). The Vigilance grapes come from a tiny vineyard at the bottom of a hill in the coolest part of the region.



Red Hills, Lake County, California

AT A GLANCE

Variety: Syrah

Vintage: 2015

Vineyard: Shannon Ridge

Oak: French and American oak

Alcohol: 13.9%

Farming: Certified sustainable

To learn more about this wine, visit blueapron.com/wines/146

TASTING NOTES

Vigilance Syrah is the best of both worlds, Old and New. It has California's fruitiness, but also the complex spice notes the grape retains in France's northern Rhône Valley.

1) Look at the Color



▲
Dark purple

2) Swirl & Smell



Blueberry



Plum



Cinnamon



Black pepper

3) Taste & Savor



TASTING TIP

Inhale gently for Syrah's subtle black-pepper aroma—it's a signature of cool-climate Syrah, and opens up more food-pairing possibilities.

4) PAIR AND ENJOY!



Bold &
Spicy

Match this wine's symbol to a Blue Apron Meal

These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove or cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

More classic pairings:

Braised meat | Grilled lamb | Cassoulet