

Cold Heaven

Viognier, 2016



ABOUT THE WINE

Most winemakers spend their careers doing two things: avoiding the finicky Viognier grape and clamoring for wine writers' attention. Morgan Clendenen makes Viognier almost exclusively—such vibrant, intensely aromatic ones that she was the subject of a *Wall Street Journal* column by *Bright Lights, Big City* author Jay McInerney. Morgan says she just wants to make "cool-climate Viognier from California's coolest vineyards," but take it from McInerney: She's making Viognier cool again.

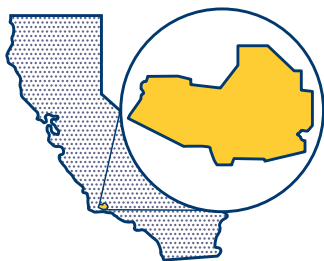


DID YOU KNOW?

Viognier is so difficult for winemakers to master because in cool climates the grapes don't ripen quickly enough, and in warm climates the grapes ripen too quickly.

ABOUT THE REGION

Santa Ynez Valley is the largest wine region in Santa Barbara County. The valley runs east from Sta. Rita Hills, a cool area near the coast exposed to Pacific breezes. Santa Ynez is slightly warmer, so Viognier can ripen fully here—but it's still chilly enough at night and in the morning to preserve the grapes' bright freshness.



Santa Ynez Valley, California

AT A GLANCE

Variety: Viognier

Vintage: 2016

Vineyard: Camp 4 Vineyard

Oak: Stainless steel & neutral oak

Alcohol: 14.8%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/166

TASTING NOTES

Cold Heaven Viognier is the gold standard: powerful floral aromas, bright fruit flavors and a crisp finish. Achieving all three is hard even in France's Rhône Valley, the Viognier grape's home.

1) Look at the Color



Pale straw

2) Swirl & Smell



Lemon zest



Orange peel

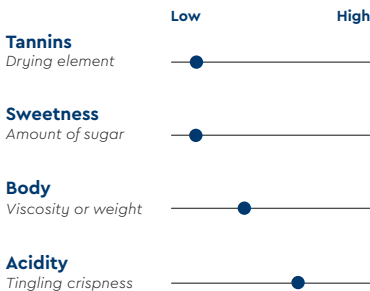


White flowers



Honeydew

3) Taste & Savor



TASTING TIP

Sniff for the wine's heady floral aromas, and note how quickly this makes your mouth start to water for a sip. That's Viognier's trademark.

4) Pair and enjoy!



Floral &
Aromatic

Match this wine's symbol to a Blue Apron Meal

Intensely flavored, aromatic wines are as delightful to smell as they are to drink. These wines—such as Gewürztraminer, Viognier and some Rieslings—are naturally tasty with rustic fare from the places in Europe where the grapes grow, but they're also a surefire hit with spicy, fragrant dishes like Thai green curry.

More classic pairings:

Indian food | Sausages & sauerkraut | King crab