

Uvaggio

Vermentino, 2016



ABOUT THE WINE

After 20 years working for Napa icon Robert Mondavi, Jim Moore launched the Uvaggio label in 1998 to demonstrate California's prowess with Italian grapes. Vermentino became his calling card, given his long run of high scores from *Wine Enthusiast* and *Decanter*. The pinnacle was 93-point *Enthusiast* scores in 2009 and 2010—and Jim used those same vineyard sites for this 2016 Vermentino. There's one difference, though: He thinks this wine's better than those 93-pointers.

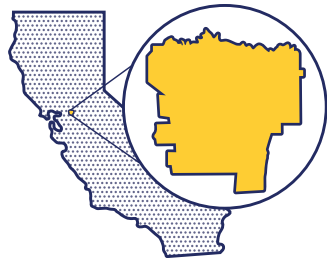


DID YOU KNOW?

The Vermentino grape has many of the same flavor and aromatic compounds as Sauvignon Blanc, even though the varieties have different birthplaces.

THE REGION

East of San Francisco, Lodi is a warm, dry region that's suitable to just about every grape variety, red or white. Winemaking immigrants from Europe figured this out around 1850. Italian settlers found especially strong success with their native varieties, among them Vermentino; the grape doesn't require cool nights to retain its bright character.



Lodi, California

SUMMARY

Variety: Vermentino

Vintage: 2016

Vineyard: Various

Oak: No oak (stainless steel)

Alcohol: 12%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/178

TASTING NOTES

Uvaggio Vermentino is unmistakably Californian. It's as if the classic, light Italian Vermentino's flavor and aroma knobs were dialed as high as they could go.

1) LOOK AT THE APPEARANCE

Pale yellow

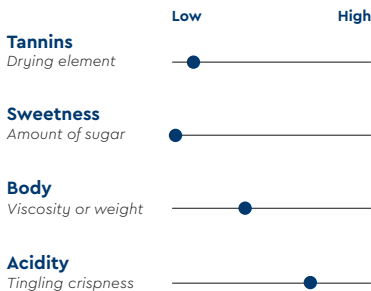


2) IDENTIFY AROMAS AND FLAVORS

Lemon zest, apple skin, mango, quince



3) ASSESS THE PROFILE



TASTING TIP

Note the ever-so-slight drying feeling in your mouth. The grape juice fermented with the skins for a few days, imparting light tannins.

4) PAIR AND ENJOY!



Zesty &
Tropical

Match this wine's symbol to a Blue Apron Meal

These vibrant wines often taste like passion fruit or citrus, sometimes accented with an herbaceous note. A fruity-zesty balance, a signature of Sauvignon Blanc, is what makes these wines delicious with goat cheese (a staple pairing of France's Loire Valley). The wine makes the cheese taste creamier.

More classic pairings:

Asparagus quiche | Fish & chips | Seared scallops