

Omen

Pinot Noir, 2016



ABOUT THE WINE

A little secret: Most top-tier wineries outsource their vineyard management, and the team in the field often understands the vines' potential even better than the wineries do. That's why Atlas, one of the most in-demand vineyard-management firms, knew it could make a Pinot as good as their clients' high-priced, high-scoring wines. Led by Atlas winemaker Alexandre Remy, Omen was created to prove that great wines such as this Pinot come from people who work closest with the vines.

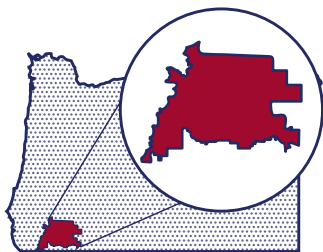


DID YOU KNOW?

Phenolics are aroma and flavor compounds that develop naturally in wine grapes. Similar compounds are also found in chocolate.

ABOUT THE REGION

The Rogue Valley is a small region in Oregon's southwest corner, near the border with California. It has several different microclimates within each of three valleys, so many red and white varieties grow well here. Rogue Valley is generally warmer than Oregon's Willamette Valley, so the Pinot grapes develop more concentrated flavors.



Rogue Valley, Oregon

AT A GLANCE

Variety: Pinot Noir

Vintage: 2016

Vineyard: Wooldridge Creek Vineyard

Oak: 100% French oak

Alcohol: 13.9%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/181

TASTING NOTES

Omen Pinot Noir has a style that lies between what you think of as Oregonian (light and complex) and Californian (bold and fruity). This is the Pinot everyone can agree on.

1) Look at the Color



2) Swirl & Smell



Cherry



Raspberry

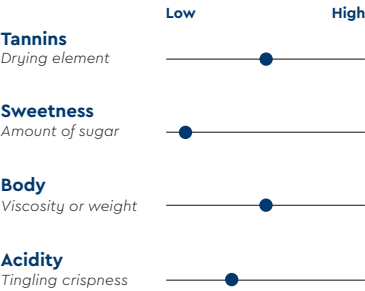


Wet stones



Vanilla

3) Taste & Savor



TASTING TIP

Taste for the wine's subtle vanilla flavor. This is a result of aging the wine in French oak barrels for a about eight months.

4) Pair and enjoy!



Plush & Fruity

Match this wine's symbol to a Blue Apron Meal

Classic in style, these reds are equal parts power and finesse. Richer Pinots and Merlot-based Bordeaux reds, with their mix of red- and black-fruit flavors, can hold their own with just about any meat. The most delightful pairing to remember: Pork always loves this kind of Pinot Noir.

More classic pairings:

Beef Bourguignon | Salmon | Mushroom risotto