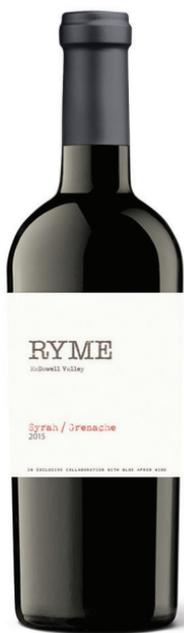


Ryme Cellars

Syrah/Grenache Rhône-Style Red, 2015



ABOUT THE WINE

For Ryan and Megan Glaab, winemaking is a matter of the heart. They met while working at Australian winery Torbreck, known for its bold reds made from century-old vines. Ryan and Megan—Ryme, get it?—returned home to California and became a winemaking tour de force. This robust Rhône-style red, made using some of California's oldest vines, is not only a wine the Glaabs love (when they disagree, they create separate "his" and "hers" wines), it's a warm reminder of how it all began.



DID YOU KNOW?

McDowell Valley has some of the oldest Syrah vines in California, some more than 100 years of age and still producing a viable crop of grapes each year.

ABOUT THE REGION

McDowell Valley is a warm, tiny region—just 500 acres—in the southeast corner of Mendocino County. The elevation, 1,000 feet above sea level, provides a cooling effect. This results in a climate that's similar to that of France's southern Rhône Valley, where breezes off the Mediterranean temper the otherwise warm conditions.



McDowell Valley, California

AT A GLANCE

Variety: 75% Syrah, 25% Grenache

Oak: 100% French oak (10 months)

Vintage: 2015

Alcohol: 16.1%

Vineyard: McDowell Valley Vineyards

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/198

TASTING NOTES

Ryme Rhône-Style Red is what you would expect from a fruit-forward California red, yet it has the spicy intensity typical of a southern Rhône red such as Châteauneuf-du-Pape. It's Old World meets New World.

1) Look at the Color



▲
Purple
garnet

2) Swirl & Smell



Red raspberry



Red cherry



Paprika



Cocoa

3) Taste & Savor



TASTING TIP

Feel the back of your throat warming as you swallow? That's the high alcohol content of this wine saying hello.

4) PAIR AND ENJOY!



Fruity &
Savory

Match this wine's symbol to a Blue Apron Meal

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors emerging from the fruitiness. The savory element makes these wines match well with roasted vegetables; the more fresh herbs in a recipe, the more harmonious each bite and sip.

More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets