

Hilliard Bruce

Pinot Noir, 2013



ABOUT THE WINE

Husband and wife John Hilliard and Christine Bruce have two aces in the hole for making incredible Santa Barbara Pinot Noir: Their sustainable farming practices produce the best possible soil health, and their winemaker is Greg Brewer. He's earned dozens of 90-plus scores over the years, including the No. 8 spot on *Wine Spectator's* Top 100 of 2014 for his Brewer-Clifton Pinot Noir. This Hilliard Bruce Pinot earned a rating of 92 from Robert Parker, the world's most esteemed wine critic.

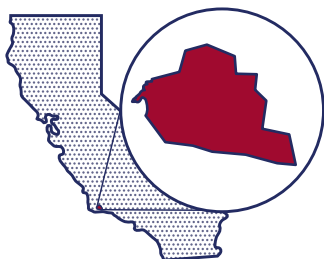


DID YOU KNOW?

Not all oak barrels are alike. French oak tends to impart subtle spicy notes to wines, while American oak lends wines a distinct vanilla character.

ABOUT THE REGION

Hilliard Bruce Vineyard is located on the western boundary of the Sta. Rita Hills, near the Santa Ynez Mountains, in California's Central Coast. Here the winters are mild, the summers are chilly, and the Pacific Ocean's cooling influence allows for a longer growing season during which the grapes develop fuller, more complex flavors.



Sta. Rita Hills, California

AT A GLANCE

Variety: Pinot Noir

Vintage: 2013

Vineyard: Hilliard Bruce Vineyard

Oak: 100% French oak

Alcohol: 14.4%

Farming: Certified sustainable

To learn more about this wine, visit blueapron.com/wines/20

TASTING NOTES

Hilliard Bruce Pinot Noir is ripe and flashy—classic California Pinot Noir. It has big fruit flavors with hints of spices, imparted by 18 months of French-oak aging.

1) Look at the Color



▲
Dark ruby
with brick
edges

2) Swirl & Smell



Mixed berries



Strawberry jam

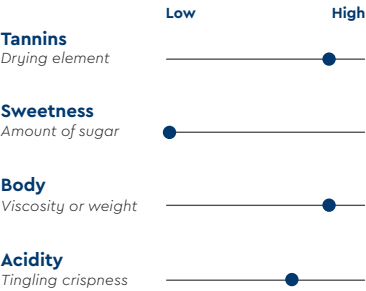


Nutmeg



Fennel

3) Taste & Savor



TASTING TIP

Note how this wine coats your palate. Some call this weight, but the more common term is body. Higher alcohol plus bigger tannins equal fuller body.

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