

# Easton

## Zinfandel, 2016



### ABOUT THE WINE

Bill Easton is the Sierra Foothills fine-wine pioneer, having championed Zinfandel ahead of its golden age and put Amador County on the map. In the 1980s, two decades before California's top winemakers started flocking to this under-the-radar region for its ideal climate and undervalued land, Bill was here, quietly making robust Zinfandels. He's had some help, though: The sun powers Bill's winery, and Bart the cat and a team of barn owls do exterminator duty in the vineyard.

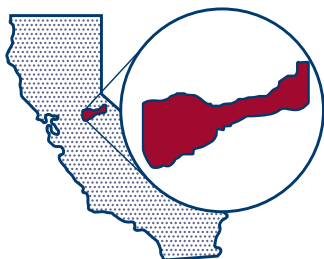


### DID YOU KNOW?

Zinfandel responds well to rarefied air: At high elevations, the grapes develop intense, concentrated flavors without the sugary, jammy overripeness usually associated with the grape.

### ABOUT THE REGION

Amador is one of eight counties in the expansive Sierra Foothills, a stunningly beautiful region that hugs the Sierra Nevada range on California's eastern border. Amador County's rolling hills evoke Italy's Tuscany region. Easton's vineyards sit at some of Amador's highest points, nearly 3,000 feet above sea level.



Amador County, California

### AT A GLANCE

**Variety:** Zinfandel

**Vintage:** 2016

**Vineyard:** Various

**Oak:** 100% French oak (10 months)

**Alcohol:** 14.5%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/201](https://blueapron.com/wines/201)

TASTING NOTES

**Easton Zinfandel** is not your typical oaky, sugary, fruit-bomb Zin. Although it has concentrated dark-berry and cherry flavors, it's not cloying. This Zin marries hedonism and restraint.

1) Look at the Color



2) Swirl & Smell



Blackberry



Black cherry

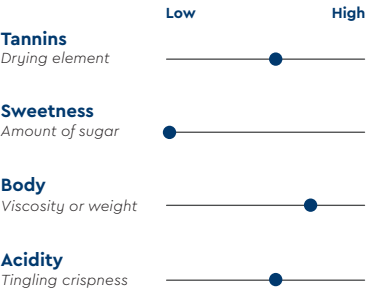


Violet



Bittersweet chocolate

3) Taste & Savor



TASTING TIP

Take a deep whiff. Detect a meaty aroma, or even the smell of wet rocks? That's a trait of wines grown in iron-rich soils such as Amador County's.

4) Pair and enjoy!



Rich &  
Decadent

Match this wine's symbol to a Blue Apron Meal

The opposite of subtle, these reds completely coat your palate with fruit flavor and tannin. California Zinfandel and Cabernet Sauvignon as well as reds from countries with warm climates, like Spain and Australia, are what you want with dishes that are rich in their own right. It's why these reds rule every steakhouse wine list.

More classic pairings:

Burgers | BBQ | Steak au poivre | Braised short ribs