

Leaf and Vine

Zinfandel/Petite Sirah, 2016



ABOUT THE WINE

If you've ever visited the Leaf and Vine tasting room in Napa, winemaker Tim Keith poured your wine. He also operated the tractor in the vineyards at harvest, drove the truck of grapes to the winery, crushed them himself and handled every other minute aspect of the winemaking process. The only thing Tim didn't do: filter or manipulate the wine in any way, so all you taste are the pure flavors he captured in the grapes. You won't taste Tim's sweat and tears, but both flowed freely.



DID YOU KNOW?

This wine is "native-fermented," which means no lab-formulated yeast was added to the wine. Instead, yeast naturally present in the air fermented the grapes into wine.

ABOUT THE REGION

The grapes come from Contra Costa, Lodi and Amador counties, from three special old-vine vineyards Tim normally uses to make single-vineyard Zins—but blended together for this exclusive red. One vineyard offers richer fruit flavors, the second imparts more powerful aromas, and the third adds depth and power. The Petite Sirah's fruitiness and tannins tie the Zins together.



California

AT A GLANCE

Variety: 75% Zinfandel, 25% Petite Sirah

Vintage: 2016

Vineyard: Various

Oak: 100% French oak (10 months)

Alcohol: 15.3%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/203

TASTING NOTES

Leaf and Vine Zinfandel/Petite Sirah is a pure, hedonistic delight—exactly what Zin is supposed to be. But because of the natural winemaking and skilled blending, this wine has more complexity than your typical Zin.

1) Look at the Color



▲
Purple
garnet

2) Swirl & Smell



Boysenberry



Violet

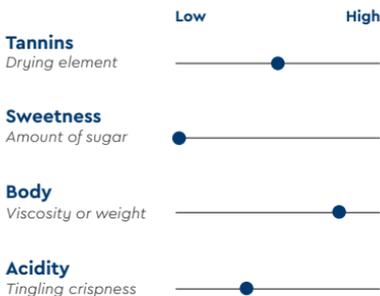


Black pepper



Bittersweet
chocolate

3) Taste & Savor



TASTING TIP

Note the play between the boysenberry and black-pepper flavors. The very best Zin-based reds balance fruit flavor with a peppery kick.

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