

# Anthesis

Pinot Noir, 2016



## ABOUT THE WINE

In Oregon's Willamette Valley it's not hard to find Pinot Noir grapes. It's nearly impossible, though, for winemakers to get their hands on grapes from the Stermer and Briscoe vineyards. Each year both vineyards' grapes are used to craft some of Oregon's most critically acclaimed Pinots—including one that landed on *Wine Spectator's* Top 100 list of 2016. Not only did we manage to get the grapes, we made a Pinot that stands shoulder to shoulder with Oregon's best.

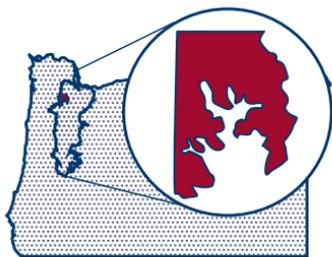


## DID YOU KNOW?

The Yamhill-Carlton appellation only consists of low-elevation land, much of which is ancient seabed—the most prized soil type for planting Pinot Noir vines.

## ABOUT THE REGION

Yamhill-Carlton is one of the most prestigious areas in Oregon's Willamette Valley, where most of the region's pioneering Pinot producers started out in the 1970s. It's known for Pinots that are robust yet complex. The Briscoe grapes give this wine its dark-fruit flavors and tannins, while the Stermer grapes impart brightness, red-fruit flavors and subtle earthiness.



Yamhill-Carlton,  
Willamette Valley, Oregon

## AT A GLANCE

**Variety:** Pinot Noir

**Vintage:** 2016

**Vineyard:** Stermer Vineyard (48%),  
Briscoe Vineyard (52%)

**Oak:** 100% French oak (7 months)

**Alcohol:** 14.5%

**Farming:** Certified organic

To learn more about this wine, visit [blueapron.com/wines/206](http://blueapron.com/wines/206)

## TASTING NOTES

**Anthesis Pinot Noir** is a classic Oregon Pinot Noir. It strikes a beautiful balance between fruit flavors and earthy complexity, which is why it's so enjoyable when paired with food.

### 1) Look at the Color



Garnet

### 2) Swirl & Smell



Black cherry



Raspberry



White pepper



Mushroom

### 3) Taste & Savor



#### TASTING TIP

Sniff for the wine's subtle mushroom aroma. This is also sometimes described as earthiness or a forest-floor character.

### 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