

# GTB

## Syrah, 2016



### ABOUT THE WINE

California's Central Valley is known for vineyards extending beyond the horizon. Tucked among them are small, quality-minded growers—and one of veteran winemaker Richard Sowalsky's favorites is the Abba family. Their eight-acre plot looks like a small slice of France's Rhône Valley, where Syrah reigns. The Abbas' 20-year-old Syrah vines yield grapes on a par with those Richard used when he crafted robust reds for top Napa wineries Clos Pegase and Robert Mondavi.



### DID YOU KNOW?

Lodi's Mokelumne River is one of the rare places where grapevines don't need to be grafted onto phylloxera-resistant roots: The notorious vine pest can't survive in the sandy soil.

### ABOUT THE REGION

Lodi is a warm, dry region in California's Central Valley, where just about every grape variety, red or white, grows well. Winemaking immigrants from Europe figured this out more than 150 years ago. Mokelumne River's distinction from the rest of Lodi is its sandy soil, which lead to a more complex style of red wine.



Mokelumne River, Lodi, California

### AT A GLANCE

**Variety:** Syrah

**Vintage:** 2016

**Vineyard:** Abba Vineyard

**Oak:** Stainless steel and French oak (11 months)

**Alcohol:** 15.9%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/213](https://blueapron.com/wines/213)

## TASTING NOTES

GTB Syrah meets the Goldilocks standard: It's partly aged in French oak barrels and partly aged in stainless steel, for a full-bodied, fruit-forward but complex wine that's perfectly balanced.

### 1) Look at the Color



Purple  
garnet

### 2) Swirl & Smell



Black cherry



Fig



Dried thyme



Clover

### 3) Taste & Savor



#### TASTING TIP

If you're appreciating the potpourri of dried herbs on the nose, that's because Syrah is at its most aromatic when the vines are planted in sandy soil.

### 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