

# Brick & Mortar

Chenin Blanc, 2017



## ABOUT THE WINE

Engineer-turned-wine-geek Matt Iaconis is all about precision. So when he told us that Lodi has one of California's best spots for Chenin Blanc—not a common belief—we listened. Matt found vines that, according to his measurements, thrive in a small area that's warmer by day and cooler at night than the rest of Lodi. This results in a crisp, zesty Chenin Blanc akin to those from France's Loire Valley. "The wine speaks of California in an Old World sense," Matt says.



## DID YOU KNOW?

This wine was made by pressing the juice out of handpicked bunches of grapes. That's more labor intensive than machine-harvesting grapes, but it minimizes harsh flavors in the wine.

## ABOUT THE REGION

Lodi is a warm, dry region where just about every grape variety, red or white, grows well. Winemaking immigrants from Europe figured this out around 1850. In more recent years, small sections of Lodi that experience breezy, cool nights were planted with Chenin Blanc, since the chillier air preserves a zingy freshness in the wines.



Lodi, California

## AT A GLANCE

**Variety:** Chenin Blanc

**Vintage:** 2017

**Vineyard:** Various

**Oak:** Stainless steel (no oak)

**Alcohol:** 12.5%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/219](https://blueapron.com/wines/219)

## TASTING NOTES

**Brick & Mortar Chenin Blanc** is the best of both worlds: It has the signature crisp character of classic Chenin Blanc from France's Loire Valley, but with famous California fruitiness.

### 1) Look at the Color



Pale straw

### 2) Swirl & Smell



Meyer lemon



Crushed stone

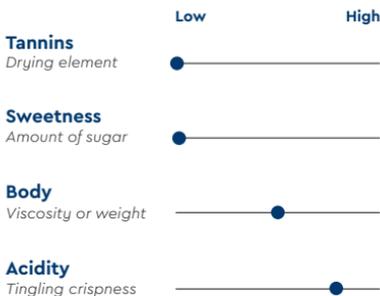


Lemon zest



Grapefruit

### 3) Taste & Savor



#### TASTING TIP

This crisp Chenin Blanc literally makes your mouth water—that's its natural high acidity, the key attribute that makes a wine pair better with food.

### 4) PAIR AND ENJOY!



Crisp &  
Minerally

#### Match this wine's symbol to a Blue Apron Meal

Instantly mouthwatering wines such as Chablis—as well as Chenin Blanc, Vermentino and some Rieslings—possess a certain *je ne sais quoi*. They have a stony flavor that we perceive as subtle saltiness, which is why the residents of Brittany's seaside towns slurp these wines enthusiastically with freshly shucked oysters.

#### More classic pairings:

Smoked trout | Niçoise salad | Stinky cheeses