

Peltier

Vermentino, 2014



ABOUT THE WINE

Peltier Station was a little California train depot that, during Prohibition, satisfied local demand for homemade wines. Third-generation grape growers Rodney and Gayla Schatz decided to name their vineyard after the station to honor its role in keeping the local wine industry alive. But they felt a name was too small a gesture, so they also implemented a system of sustainable farming practices that improves the health and soil nutrition of the land.



DID YOU KNOW?

Vermentino, known as Rolle in France, is a popular Italian grape. It grows exceptionally well in California, but isn't widely planted beyond the Mediterranean—yet.

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. Italian settlers were especially successful with their native varieties, Vermentino being one of them.



Lodi, California

AT A GLANCE

Variety: Vermentino

Vintage: 2014

Vineyard: Peltier Vineyard

Oak: Stainless steel (no oak)

Alcohol: 13.8%

Farming: Certified sustainable

To learn more about this wine, visit blueapron.com/wines/22

TASTING NOTES

Peltier Vermentino is a bit more flavorful than a typical Italian Vermentino because the grapes were grown in a warm climate. More ripeness on the vine means more flavor intensity in the glass.

1) Look at the Color



Pale yellow
with golden
edges

2) Swirl & Smell



Brioche



Guava

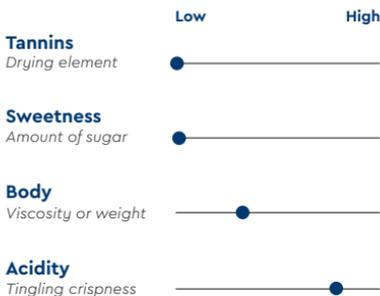


Melon



Wild herbs

3) Taste & Savor



TASTING TIP

Smell and taste for this wine's subtle tropical-fruit flavor. It's not typical of Vermentino; it's a result of Lodi's warm climate.

4) PAIR AND ENJOY!



Light
& Fresh

Match this wine's symbol to a Blue Apron Meal

Light, fresh whites elevate the flavors of a dish's fresh ingredients and help them shine, almost like a chorus providing the background harmony. That's why these wines—such as Pinot Grigio, Grüner Veltliner and unoaked Chardonnays—are sublime with simple broiled sardines.

More classic pairings:

Spring salads | Linguine with clams | Pesto