

Brick & Mortar

Rosé of Syrah, 2017



ABOUT THE WINE

Winemaker Matt Iaconis has a nose for remote, rough-and-tumble old-vine vineyards—hidden gems that have weathered a severe drought or two. These plots yield the top-quality grapes required to make Matt's wines, renowned for their precision and deliciousness—particularly his rosé. While he racks up high scores for his Pinots and Chardonnays, rosé is Matt's most sought-after wine. Normally modest, Matt isn't shy about why his rosé sells out quickly each year: "I'm really good at it."

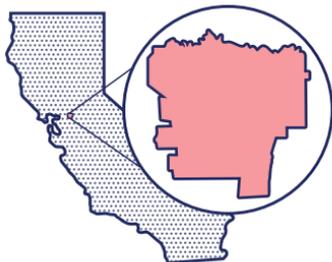


DID YOU KNOW?

Lodi is a popular crossword puzzle answer to the hint "California city nicknamed 'Zinfandel Capital of the World.'"

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 vines, since the chillier air preserves a zingy freshness in the wines.



Lodi, California

AT A GLANCE

Variety: Syrah

Vintage: 2017

Vineyard: Mickey Grove

Oak: Stainless steel (no oak)

Alcohol: 11.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/224

TASTING NOTES

Brick & Mortar Rosé is like a classic Provence rosé tweaked with an Instagram saturation filter. It has all that French elegance, but with the crisp pop of fruit that comes only from grapes grown in the California sun.

1) Look at the Color



▲
Salmon

2) Swirl & Smell



Watermelon



Peach

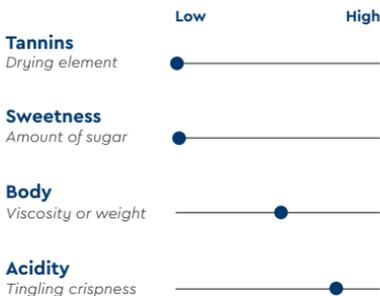


White flowers



Wet rocks

3) Taste & Savor



TASTING TIP

See if you can detect notes of salinity or wet stone. Like the best rosés from Provence, this wine has a pronounced minerality.

4) Pair and enjoy!



Crisp &
Minerally

Match this wine's symbol to a Blue Apron Meal

Light pink in color and redolent of red-berry, citrus and stony notes, rosés in the southern French style are sunshine in a glass. Crisp rosé complements any dish the French would enjoy seaside on summer vacation—seafood, salads, anything served with aioli.

More classic pairings:

Bouillabaisse | Mixed seafood salad | Grilled octopus