

Anne Amie Vineyards

“Cuvée A” Müller-Thurgau, 2017



ABOUT THE WINE

As they say at the Anne Amie winery, “It’s Müller time, baby!” Müller-Thurgau, genetically similar to Riesling, is mostly found in Germany, Austria and northern Italy, and often used to make sweet wines. Zesty Cuvée A, however, is an American original. Anne Amie’s Müller-Thurgau vines were planted in 1979, in the heart of Oregon’s Pinot Noir country—and 40 years on, this might be Oregon’s most versatile wine. It tastes as great with fresh seafood as it does with bold, spicy fare.

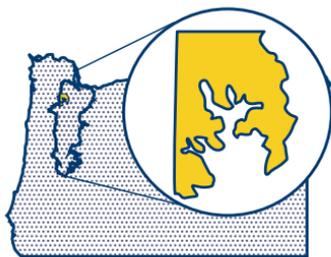


DID YOU KNOW?

Müller-Thurgau was created by grape breeder Hermann Müller of Thurgau, Switzerland, in 1882, when he crossbred Riesling with a white table grape called Madeleine Royale.

ABOUT THE REGION

Yamhill-Carlton is the heart of Oregon’s Willamette Valley, and home to many of the state’s Pinot stars, including Ken Wright, Soter, Penner-Ash and Shea. Vineyards here, planted in well-drained soils, are protected from severe weather by the surrounding Coast Range. Anne Amie’s vineyards are LIVE certified, the wine industry’s most prestigious recognition of sustainable farming.



Yamhill-Carlton, Willamette Valley, Oregon

AT A GLANCE

Variety: Müller-Thurgau

Vintage: 2017

Vineyard: Anne Amie Vineyards

Oak: Stainless steel (no oak)

Alcohol: 13.5%

Farming: Certified sustainable

To learn more about this wine, visit blueapron.com/wines/227

TASTING NOTES

Anne Amie Vineyards Müller-Thurgau is like Riesling lite—crisp and fruity but cleaner and friendlier, similar to an Italian Sauvignon Blanc. It's also hip and quirky, like Zoëe Deschanel as a sommelier.

1) Look at the Color



Pale straw

2) Swirl & Smell



Key lime



Orange blossom

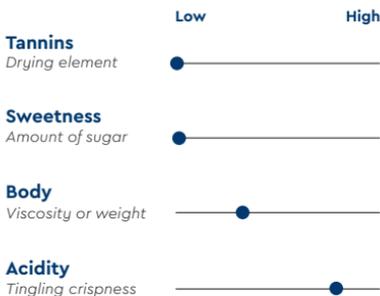


Mandarin



Crushed stone

3) Taste & Savor



TASTING TIP

Take a whiff and picture your spice rack. Does anything sweet and woody jump out? Some say one of Müller-Thurgau's signature aromas is nutmeg.

4) Pair and enjoy!



Zesty & Tropical

Match this wine's symbol to a Blue Apron Meal

These vibrant wines often taste of passion fruit or citrus, sometimes accented with an herbaceous note. A fruity-zesty balance, a signature of Sauvignon Blanc, is what makes these wines delicious with goat cheese (a staple pairing in France's Loire Valley); the wine makes the cheese taste creamier.

More classic pairings:

Asparagus quiche | Fish & chips | Seared scallops