

Leaf and Vine

White Blend, 2017



ABOUT THE WINE

Tim Keith is a one-man band at Leaf and Vine. The former winemaker at Napa's Quixote, where he had a full team, now works the vineyards, drives the tractor and sorts the grapes all on his own. He also gets geeky in the winery: He ferments his wines with native yeasts and bottles them unfiltered for a pure expression of the grapes' flavors. This white is a blend of grape varieties native to Spain and Portugal that Tim has been tinkering with for years. You're the first to get a taste.



DID YOU KNOW?

This wine was left to ferment on its own, rather than having an industrial yeast strain—bred for efficiency—added to the grape juice. Native, or wild, yeasts can enhance a wine's complexity.

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. Borden Ranch, at the eastern edge of Lodi, features some of California's oldest soils—well-drained and stony, nurturing deep-rooted, drought-resistant vines that yield intensely flavored grapes.



Borden Ranch, Lodi, California

AT A GLANCE

Variety: 50% Verdelho, 32% Grenache Blanc, 18% Albariño

Vintage: 2017

Vineyard: Vista Luna Vineyard

Oak: Stainless steel & French oak

Alcohol: 13.3%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/228

TASTING NOTES

Leaf and Vine White is its own animal—an Iberian chameleon in the California sun, if you will. Verdelho and Albariño keep it bright and citrusy; barrel-aged Grenache Blanc adds texture and complexity. Whatever the menu, it fits right in.

1) Look at the Color



Pale straw

2) Swirl & Smell



Tangerine



Pineapple



Vanilla



Verbena

3) Taste & Savor



TASTING TIP

One-third of this blend was aged in oak barrels, giving the fruit flavors a plush feel and a richness that winemakers don't get from using steel tanks.

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