

Brick & Mortar

Cabernet Franc, 2017



ABOUT THE WINE

This is the fifth wine Matt Iaconis has crafted for Blue Apron, making him one of our most popular winemakers. As with his previous wines, Matt shows that California's highest-quality grapes are often found in off-the-beaten-path old-vine vineyards. Matt discovered time-hardened Cabernet Franc vines in the Zinfandel heartland, of all places, and used them to make a wine on a par with the best from France's Loire Valley. At this rate, his sixth wine will set a new standard.



DID YOU KNOW?

Cabernet Franc is a key grape in many red Bordeaux wines. But it's the star variety of Chinon, a small area in France's Loire Valley. A bottle labeled Chinon is always Cabernet Franc.

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 cool nights were planted with varieties such as Cabernet Franc, since the chillier air preserves a zingy freshness in the wines—just as in the Loire Valley.



Lodi, California

AT A GLANCE

Variety: Cabernet Franc

Vintage: 2017

Vineyard: Various

Oak: French oak (5 months)

Alcohol: 14.1%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/232

TASTING NOTES

Brick & Mortar Cabernet Franc is like a Chinon on a West Coast holiday—the herbal complexity and tannins are all there, but with Chinon's typical austerity replaced by classic California fruitiness.

1) Look at the Color



▲
Purple
garnet

2) Swirl & Smell



Blackberry



Raspberry



Rosemary



Rose petal

3) Taste & Savor



TASTING TIP

Stop and smell the garden: Cab Francs are prized for herbal notes, such as bell pepper, jalapeño, oregano or rosemary. You may even pick up a hint of olive.

4) Pair and enjoy!



Fruity &
Savory

Match this wine's symbol to a Blue Apron Meal

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors emerging from the fruitiness. The savory element makes these wines match well with roasted vegetables; the more fresh herbs in a recipe, the more harmonious each bite and sip.

More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets