

Leaf and Vine

Zinfandel/Petite Sirah, 2017



ABOUT THE WINE

Tim Keith is always pursuing bigger and better things—impressive given that he's on his own at Leaf and Vine. Tim does every job, from hauling truckloads of grapes to pouring samples in his tasting room. You'd think there'd be no time for examination. Still, even though the 2016 vintage of this wine was anything but shy, he felt he couldn't exercise a shred of restraint in 2017. "This year," Tim says, "it's a full-throttle wine." Subtlety is so overrated.

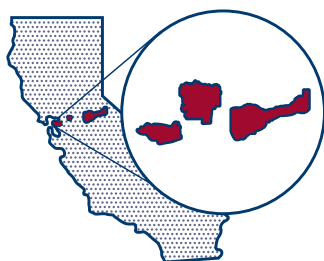


DID YOU KNOW?

Zinfandel is Croatian in origin and is known as Primitivo in Italy. It was likely an Austrian, however, who first sent the grape to a horticulturist on Long Island.

ABOUT THE REGION

The grapes come from three old-vine vineyards Tim normally uses to make single-vineyard wines. The Petite Sirah grows in warm-climate Lodi and gives the wine its tannins and color. The Zin is split between vineyards in hot, dry Contra Costa County (jammy, dark-fruit flavors) and cool, high-elevation Amador County (lighter red-fruit notes), in the foothills of the Sierra Nevada.



California, USA

AT A GLANCE

Variety: 55% Zinfandel, 45% Petite Sirah

Vintage: 2017

Vineyard: Various

Oak: French oak (10 months)

Alcohol: 14.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/239

TASTING NOTES

Leaf and Vine Zinfandel/Petite Sirah is all about letting very ripe grapes speak for themselves—through the sound system of a Metallica concert. This is a classic horse-out-of-the-barn, unrestrained California red.

1) Look at the Color



2) Swirl & Smell



Blackberry jam



Raspberry

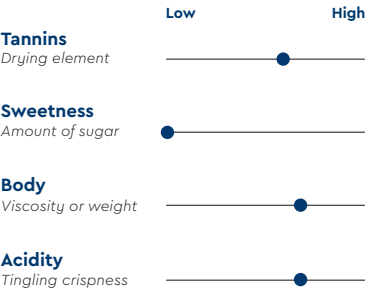


Cinnamon



Rhubarb

3) Taste & Savor



TASTING TIP

Note how the wine's fruity flavors from the Zin and spice notes from the Petite Sirah complement each other rather than work against each other.

4) Pair and enjoy!



Bold & Spicy

Match this wine's symbol to a Blue Apron Meal

These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove or cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

More classic pairings:

Braised meat | Grilled lamb | Cassoulet