

Anthesis

Pinot Noir, 2017



ABOUT THE WINE

Each year winemakers in the Willamette Valley clamor to get Pinot Noir grapes from the Stermer and Briscoe vineyards. Most are out of luck—but not Richard Sowalsky, our in-house winemaker. He has the track record to assure the farmers that Anthesis—our label dedicated to the best vineyards—does their coveted grapes justice. His 2016 Anthesis earned 90 points from *Wine Enthusiast*, outscoring many of Oregon's biggest names. Richard believes this new Pinot is even better.

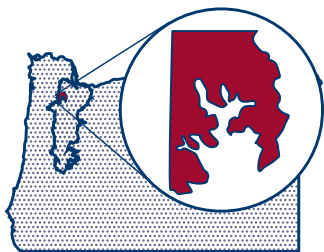


DID YOU KNOW?

Yamhill-Carlton's dirt is an ancient, limestone-rich seabed. Pinot Noir grapes grown in soil with a high limestone concentration often yield wines with brighter, zestier flavors.

ABOUT THE REGION

Yamhill-Carlton is one of the most prestigious areas in Oregon's Willamette Valley, where most of the region's pioneering Pinot producers started out in the 1970s. It's known for Pinots that are robust yet complex. The Stermer and Briscoe vineyards are no exception, beloved for yielding Pinots with plush fruit flavors and a subtle floral accent.



Yamhill-Carlton, Oregon

AT A GLANCE

Variety: Pinot Noir

Vintage: 2017

Vineyard: Stermer and Briscoe vineyards

Oak: 100% French oak (7 months)

Alcohol: 14.1%

Farming: Certified organic

To learn more about this wine, visit blueapron.com/wines/241

TASTING NOTES

Anthesis Pinot Noir is a classic Oregon Pinot, which most consider on a par with the best Pinots from Burgundy, France. That means up-front fruit flavors accented by plenty of savory complexity.

1) Look at the Color



▲
Garnet

2) Swirl & Smell



Red cherry



Raspberry

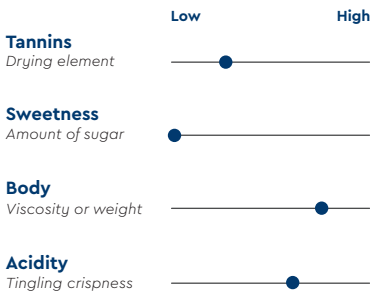


Iris



White pepper

3) Taste & Savor



TASTING TIP

Note the savory flavors, which indicate the grapes were picked at optimal ripeness. Harvesting a day later could have resulted in a more fruit-forward wine.

4) Pair and enjoy!



Plush &
Fruity

Match this wine's symbol to a Blue Apron Meal

Classic in style, these reds have equal parts power and finesse. Richer Pinot Noirs and Merlot-based Bordeaux reds, with their mix of red- and black-fruit flavors, can hold their own with just about any meat. The most delightful pairing to remember: Pork always loves this kind of Pinot.

More classic pairings:

Beef Bourguignon | Salmon | Mushroom risotto