

Delta

Sauvignon Blanc, 2019



ABOUT THE WINE

This is the sixth wine Matt Iaconis has crafted for Blue Apron, making him one of our most popular winemakers, but the first under his Delta brand. As with his previous wines, Matt shows that California's highest-quality grapes are often found in off-the-beaten-path old-vine vineyards, but this wine also reflects his commitment to the environment. With the goal of making wines for environmental change, Matt and his wife Alexis donate \$1 of every bottle of Delta sold to environmental groups that work to reduce carbon emissions and protect the ocean.



DID YOU KNOW?

Lodi is a popular crossword puzzle answer to the hint "California city nicknamed 'Zinfandel Capital of the World.'"

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 breezy, cool nights were planted with vines, since the chillier air preserves a zingy freshness in the wines.



Lodi, California

AT A GLANCE

Variety: Sauvignon Blanc

Vintage: 2019

Vineyard: Various

Oak: No oak (stainless steel)

Alcohol: 13.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/248

TASTING NOTES

Delta Sauvignon Blanc is classic California in style, just with more minerality. Textured and bright with citrus and melon aromas, its acidity makes your mouth water for a second sip.

1) Look at the Color



Pale straw

2) Swirl & Smell



Cantaloupe



Lime



White Peach



Fennel

3) Taste & Savor



TASTING TIP

Sauvignon Blanc pairs well with seafood since it acts the same as a squeeze of fresh lemon—drawing out the food's flavor and refreshing your palate.

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 and chips | Seared scallops