Brick & Mortar

Rosé, 2018

ABOUT THE WINE

Winemaker Matt Iaconis has a nose for remote, rough-and-tumble old-vine vineyards—hidden gems that have weathered a severe drought or two. These plots yield the top-quality grapes required to make Matt's wines, renowned for their precision and deliciousness—particularly his rosé. While he racks up high scores for his pinots and chardonnays, rosé is Matt's most sought-after wine. Normally modest, Matt isn't shy about why his rosé sells out quickly each year: "I'm really good at it." Given that his 2017 rosé was so popular, we couldn't resist the 2018 vintage.
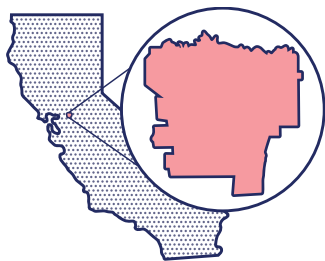
DID YOU KNOW?

A few centuries ago, most of the world's top wines, such as Bordeaux and Burgundy, were actually made in a rosé style. Red wine is a more recent phenomenon.

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: Rosé

Vintage: 2018

Vineyard: Mickey Grove

Oak: No oak (stainless steel)

Alcohol: 11.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/249

TASTING NOTES

Brick & Mortar Rosé is akin to a classic Provence rosé, but with a California twist. It has all that French elegance, but with the crisp pop of fruit that comes only from grapes grown in the California sun.

1) Look at the Color

▲
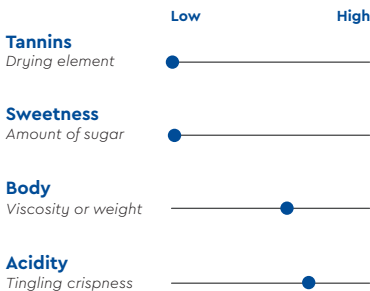Salmon

2) Swirl & Smell

Raspberry   Watermelon   Wild Strawberry   Pomegranate

3) Taste & Savor

	Low	High
Tannins *Drying element*	●	
Sweetness *Amount of sugar*	●	
Body *Viscosity or weight*		●
Acidity *Tingling crispness*		●

TASTING TIP
Note how this wine immediately stimulates your salivary glands. This is due to the wine's natural acidity, which also helps with food pairing.

4) Pair and enjoy!

Lush & Fruity

Match this wine's symbol to a Blue Apron Meal
Light pink in color and redolent of red-berry, citrus and stony notes, rosés in the southern French style are sunshine in a glass. Crisp rosé complements any dish the French would enjoy seaside on summer vacation—seafood, salads, anything served with aioli.

More classic pairings:
Chicken and turkey burgers | Caprese Salad | Grilled Vegetables