

Airfield Estates

Chardonnay, 2019



ABOUT THE WINE

The Millers have been making Washington wines for over 50 years. Their property was previously used as an Army Air Corps training base in World War II (today, the winery operates from two old hangars). This elegant Chardonnay was crafted with a mix of oak and stainless steel aging to achieve the perfect balance of rich and fruity aromas.

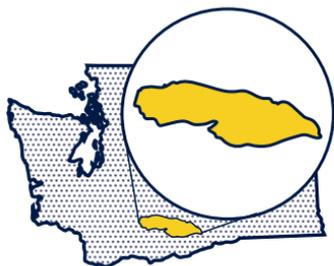


DID YOU KNOW?

French and American oak barrels impart slightly different flavors into wine. French oak, which was used with this wine, often brings flavors of subtle cinnamon or smoke, while American oak often brings coconut and sweet spices.

ABOUT THE REGION

The Yakima Valley AVA is nestled within the Columbia Valley in Washington. It's the state's oldest wine-growing region. It's known for producing high-quality wine grapes, and is suitable for nearly every variety, red or white. It's essentially high desert, with a long growing season of warm days and cool nights—and virtually no crop infections or pests.



Yakima Valley, Washington

AT A GLANCE

Variety: Chardonnay

Vintage: 2019

Vineyard: Airfield Estates

Oak: Stainless steel and French Oak

Alcohol: 13.3%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/255

TASTING NOTES

New world Chardonnay gets a bad rap. Many wine drinkers assume Chardonnay from the US will be too big, oaky, and buttery to pair with most foods. By contrast, this wine was aged in French oak for only 8 months before switching to stainless steel. The result is a wine with a hint of vanilla that's still subtle enough to let the fruit shine through.

1) Look at the Color



▲
Straw

2) Swirl & Smell



Vanilla



Peach

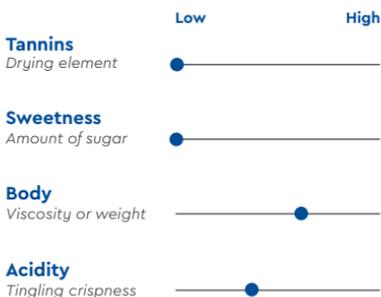


Lemon



Almond

3) Taste & Savor



TASTING TIP

To enhance wine flavors, sommeliers aerate their wines. After swirling their glasses, many take a small amount of wine in their mouths and inhale through it (don't mind the slurping noise!). See if this reveals any new flavors for you.

4) Pair & Enjoy!



Full &
Savory

Match this wine's symbol to a Blue Apron Meal

Full and savory white wines are rich and mellow at the same time. Expect to find flavors like baked apples, warming spices, and buttery richness. Chardonnay that has been aged in new oak, and full-bodied Viognier are both at home in this category.