

Darjean Jones

Rosé, Non-Vintage



ABOUT THE WINE

Forget what you think you know about rose. This wine delivers bold, complex flavors like dark cherry, caramel, and white pepper, with a deep pink color to match. A wine this special could only come from winemaker Dawna Darjean Jones, who prides herself on producing small-batch, quality wines.

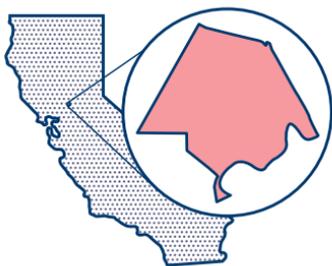


DID YOU KNOW?

This is a blended rosé, made from a combination of red and white wine grapes. Blending red and white grapes is a centuries-old technique, often used to create the famous rosés of Champagne.

ABOUT THE REGION

The warm days and cool evenings of Clarksburg, California bear a strong resemblance to the climate of California's famous Sonoma Valley. These conditions create high-acid grapes that yield complex, refreshing wines. Clarksburg grapes are often incorporated into wines from prestigious regions like Napa to balance out their flavors.



Clarksburg, California

AT A GLANCE

Variety: Rosé

Vintage: Non-Vintage

Vineyard: Heringer Estates

Oak: No oak (stainless steel)

Alcohol: 12.75%

Farming: Sustainable

To learn more about this wine, visit blueapron.com/wines/259

TASTING NOTES

The **NV Darjean Jones Rosé** isn't your classic light pink, 'summer water' wine. This bright, ruby-colored wine is full of expressive fruits and complexity. Tart cherry dominates the palette, followed by layers of citrus and spice. The flavors are clear and crisp, this wine is delicious with light meats, roasted vegetables, or on it's own.

1) Look at the Color



▲
Cherry Red

2) Swirl & Smell



Orange zest



Cherry

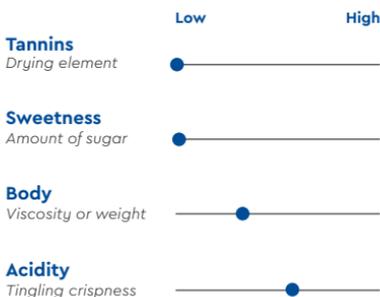


Caramel



White Pepper

3) Taste & Savor



TASTING TIP

This wine gets its color from Malbec. Take a deep inhale. Do you smell a hint of smoky earthiness? Often called 'tobacco' in tasting notes, that's a hallmark of Malbec.

4) Pair and enjoy!



Crisp &
Fruity

Match this wine's symbol to a Blue Apron Meal

We love Rosé with Mexican dishes. Pour a savory rosé to complement the spiciness and zestiness of the vegetal, peppery notes in Mexican food.