

Rancho Rodeo

Cabernet Sauvignon, 2019



ABOUT THE WINE

With a family history celebrating the land of California, Charles Bieler knew his Rancho Rodeo Cabernet Sauvignon needed to bottle up the best. This wine blends grapes from cool and warm climates to create a symphony of fruit flavors, plus warming notes from aging in French and American oak. Sip this at your next BBQ.



DID YOU KNOW?

California wines gained modern international prominence in 1976, when a panel judge ranked a selection of California Chardonnay and Cabernet Sauvignon above their French counterparts in a blind tasting. This event came to be known as 'the Judgement of Paris,' and is partially credited with legitimizing American wines.

ABOUT THE REGION

Cabernet Sauvignon is one of the leading grape varieties grown in California. This bottle exemplifies the deeply concentrated and layered flavors that helped California Cabs rise to fame.



Lodi, California

AT A GLANCE

Variety: Cabernet Sauvignon

Vintage: 2019

Vineyard: Various

Oak: French and American oak

Alcohol: 13.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/268

TASTING NOTES

Charles Bieler's **Rancho Rodeo Cabernet Sauvignon** shows balance and complexity. Aromas of intense ripe berries and cherry cordial jump out of the glass. On the palette, the dark fruits are complemented by a hint of spicy oak and refined tannins. A perfect pairing for meaty dishes like steak or burgers, this bottle will bring some sophistication to your next cookout.

1) Look at the Color



▲
Garnet

2) Swirl & Smell



Cherry



Blackberry



Vanilla



Oak

3) Taste & Savor



TASTING TIP

Give this wine a deep sniff and look for a hint of something green.

Cabernet Sauvignon contains a flavor compound known as pyrazine, which is also found in green bell peppers and jalapeños.

4) Pair and enjoy!



Fruity &
Savory

Match this wine's symbol to a Blue Apron Meal

A fruity and savory red will pair well with pasta bolognese. These wines will match the richness of the meat sauce and play off the fruity notes of the tomato.