

The Fableist

Chardonnay, 2019



ABOUT THE WINE

The Fableist 2019 Chardonnay is fermented in two different styles, and blended to achieve a balanced, nuanced Chardonnay. A portion of the wine is aged with the spent yeast cells, a process known as aging on the lees, which gives the wine a rich, bready flavor. A portion aged in stainless steel barrels brings in lean fruit characteristics.



DID YOU KNOW?

Aromas like cinnamon, vanilla, and spice are a product of oak aging. For big, bold flavors winemakers use new American oak. Old French oak creates a more delicate spice.

ABOUT THE REGION

The Edna Valley AVA is best known for Chardonnay and Pinot Noir. The moderate temperatures in this region create a long growing season.



Central Coast, California

AT A GLANCE

Variety: Chardonnay

Vintage: 2019

Vineyard: The Fableist Vineyard

Oak: Stainless Steel & French Oak

Alcohol: 13.2%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/51

TASTING NOTES

The **Fableist 2019 Chardonnay** combines fresh fruit flavors of melon and apple with rich full notes of butter and toasted brioche. Look for hints of delicate spice and orange rind.

1) Look at the Color



2) Swirl & Smell



Melon



Butter

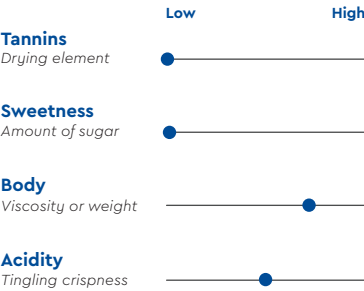


Orange Peel



Honeydew

3) Taste & Savor



TASTING TIP

Wines aged on the lees, or sur lie, are known for full, bready flavors. Look for notes of toast, brioche, or nuts in these bottles.

4) Pair and enjoy!



Full &
Savory

Match this wine's symbol to a Blue Apron Meal

Buttery Chardonnays are a natural complement to rich, buttery dishes. Try this Chardonnay alongside a simple dish like roasted potatoes and chicken to enhance the luxurious flavors in the dish.