

# Lichen Plank

Viognier, 2014



## ABOUT THE WINE

When sailing buddies Richard Sanford and Michael Benedict planted their namesake vineyard in the '70s, they merely hoped to make a little bit of wine. Instead, their property—which featured a chartreuse-lichen-covered barn—became the plot that proved Santa Barbara is a world-class wine region. Set in Santa Barbara's prime spot, the Sta. Rita Hills, the vineyard is the oldest in the region, and was rated one of California's five best vineyards by *Wine Enthusiast*.

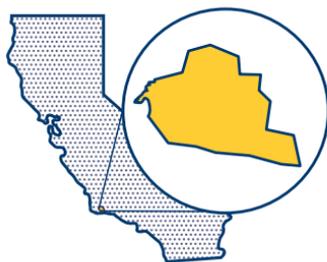


## DID YOU KNOW?

The grape's flavor profile and heady aromas allow winemakers to craft Viognier as a dry wine to serve with dinner, a sweet wine to serve with dessert—or an off-dry style in-between.

## ABOUT THE REGION

The Sta. Rita Hills wine region is a special area in Santa Barbara County. The long, dry summer growing season is sunny yet chilly from afternoon breezes rolling in from the Pacific—conditions similar to those in France's northern Rhône Valley, the Viognier grape's home. It's the perfect climate to ripen this variety slowly and evenly to develop flavor.



Sta. Rita Hills, California

## AT A GLANCE

**Variety:** Viognier

**Vintage:** 2014

**Vineyard:** Sanford & Benedict Vineyard

**Oak:** Neutral French oak

**Alcohol:** 14.4%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/33](https://blueapron.com/wines/33)

## TASTING NOTES

**Lichen Plank Viognier** is a richer, more intensely flavored style of Viognier than you would expect to find in the northern Rhône, where the wines are more nuanced. This one also has buttery notes from fermentation and aging in oak.

### 1) Look at the Color



▲  
Straw

### 2) Swirl & Smell



Basil



Butterscotch



Tangerine



Buttered toast

### 3) Taste & Savor



#### TASTING TIP

Note the wine's "oily" feeling in your mouth. This comes from high concentrations of compounds called phenols in the Viognier grape's skins.

### 4) Pair and enjoy!



Floral &  
Aromatic

#### Match this wine's symbol to a Blue Apron Meal

Intensely flavored, aromatic wines are as delightful to smell as they are to drink. These wines—such as Gewürztraminer, Viognier and some Rieslings—are naturally tasty with rustic fare from the places in Europe where the grapes grow, but they're also a surefire hit with spicy, fragrant dishes like Thai green curry.

#### More classic pairings:

Indian food | Sausages & sauerkraut | King crab