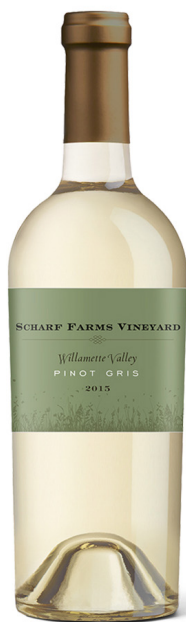


# Scharf Farms Vineyard

Pinot Gris, 2015



## ABOUT THE WINE

The Scharfs have been farming their land in Oregon's Willamette Valley since the 1930s. Brothers Justin and Jason Scharf, the fourth generation running the farm, elevated the role of grapes in a holistic program that includes sustainably grown hazelnuts, cloves, wheat and other crops. Their Pinot Gris vines inhabit a special microclimate of chilly Pacific Ocean breezes that preserve the grapes' natural acidity, resulting in a vibrant, food-friendly wine.

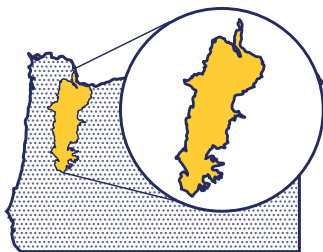


## DID YOU KNOW?

Pinot Gris grapes are dark purple, not green, as with most white wines. The wine is purple, too—the color is filtered out before the wine is bottled.

## ABOUT THE REGION

The Willamette Valley wine region is massive, home to more than 500 wineries spread across approximately 3 million acres. The valley is carved into several special subregions, each with distinct soil and microclimates. Pinot Noir is far and away the most widely planted variety, but Pinot Gris grows particularly well in the valley's cooler spots.



Willamette Valley, Oregon

## AT A GLANCE

**Variety:** Pinot Gris

**Vintage:** 2015

**Vineyard:** Scharf Farms

**Oak:** Stainless steel (no oak)

**Alcohol:** 14.1%

**Farming:** Conventional

*To learn more about this wine, visit [blueapron.com/wines/37](https://blueapron.com/wines/37)*

## TASTING NOTES

**Scharf Farms Vineyard Pinot Gris** is a light-bodied wine with clean, alluring fruit flavors. It's the same style you find in cooler climates such as in France's Alsace region, not the lighter version from warmer places, such as Italy.

### 1) Look at the Color



Pale straw with  
apricot edges

### 2) Swirl & Smell



Melon



Pear



Lemon



Peach

### 3) Taste & Savor



#### TASTING TIP

Cool-climate Pinot Gris, like this wine, feel fuller-bodied in your mouth. Warm-climate examples, usually labeled as Pinot Grigio, feel lighter.

### 4) PAIR AND ENJOY!



Light  
& Fresh

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

Light, fresh whites elevate the flavors of a dish's fresh ingredients and help them shine, almost like a chorus providing the background harmony. That's why these wines—such as Pinot Grigio, Grüner Veltliner and unoaked Chardonnays—are sublime with simple broiled sardines.

#### More classic pairings:

Spring salads | Linguine with clams | Pesto