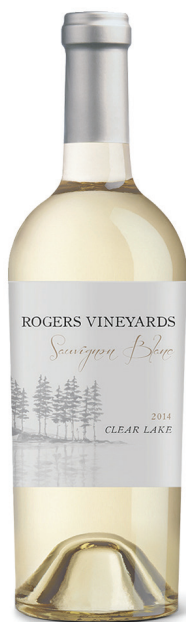


Rogers Vineyards

Sauvignon Blanc, 2014



ABOUT THE WINE

Lake County, north of Napa, produces some of California's most expressive, classically styled Cabernet Sauvignons and Sauvignon Blancs. The Clear Lake appellation benefits from cool winds whipping across the lake itself—the state's largest freshwater body. This effect allows grower Larry Rogers to let the cool, sunny climate ripen his grapes slowly and evenly. He knows from 45 years of farming that the less he intervenes, the better the wine.

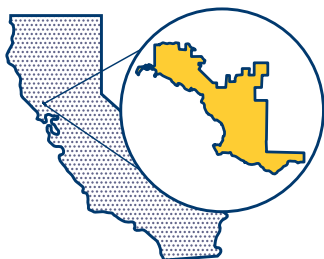


DID YOU KNOW?

Most Sauvignon Blanc is light, refreshing and affordable. But the grape is also used to make a dense, sweet, expensive dessert wine from the Bordeaux region Sauternes.

ABOUT THE REGION

The Clear Lake appellation is one of the coolest viticultural climates in all of California. The steady, even temperature across daytime and night is ideally suited to growing Sauvignon Blanc. Here the grape develops New World tropical flavors while retaining Old World-style minerality.



Clear Lake, Lake County, California

AT A GLANCE

Variety: Sauvignon Blanc

Vintage: 2014

Vineyard: Rogers Vineyards

Oak: Stainless steel (no oak)

Alcohol: 13.4%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/39

TASTING NOTES

Rogers Vineyards Sauvignon Blanc is a vibrant, light-bodied white with lush tropical-fruit flavors balanced with Old World-style lemon and mineral characters. The medium, fresh acidity makes your mouth water for a second sip.

1) Look at the Color



2) Swirl & Smell



Mango



Peach

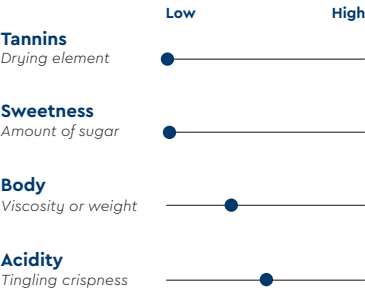


Lemon



Crushed stone

3) Taste & Savor



TASTING TIP

Sauvignon Blanc pairs well with seafood since it acts the same as a squeeze of fresh lemon—drawing out the food's flavor and refreshing your palate.

4) PAIR AND ENJOY!



Zesty & Tropical

Match this wine's symbol to a Blue Apron Meal

These vibrant wines often taste of passion fruit or citrus, sometimes accented with an herbaceous note. A fruity-zesty balance, a signature of Sauvignon Blanc, is what makes these wines delicious with goat cheese (a staple pairing in France's Loire Valley); the wine makes the cheese taste creamier.

More classic pairings:

Asparagus quiche | Fish & chips | Seared scallops