

# Iris Vineyards

## Pinot Noir, 2014



### ABOUT THE WINE

Richard Boyles and Pamela Frye discovered a shared interest in food and wine when they met at University of Oregon. After graduation, they spent their weekends visiting nearby wineries and vineyards in both Oregon and Washington. They later moved to Europe and tasted their way through several wine regions in France, Germany and Switzerland. They returned home to Oregon to start their own vineyard, which they did in 1996.

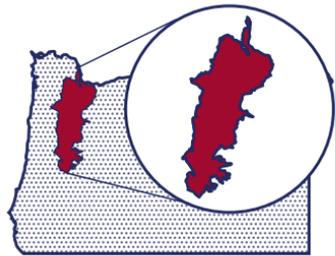


### DID YOU KNOW?

The Pinot Noir grape's thin skin is susceptible to excessive sun, rain or wind. A mild, even growing season is essential for healthy fruit—and good-tasting wine.

### ABOUT THE REGION

Willamette Valley is America's most prestigious Pinot Noir region, with the soils and cool climate the grape loves—not to mention six subregions that all impart distinct flavors and aromas. What Willamette isn't, however, is consistent; there are more cloudy, rainy years than sunny ones. In a good vintage, such as 2014, enjoy as much Pinot as you can before it's all gone.



Willamette Valley, Oregon

### AT A GLANCE

**Variety:** Pinot Noir

**Vintage:** 2014

**Vineyard:** Various

**Oak:** 100% French oak

**Alcohol:** 13.6%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/46](https://blueapron.com/wines/46)

## TASTING NOTES

**Iris Vineyards Pinot Noir** is classic Oregon, bursting with fresh cherry and berry characters. It has floral hints, too, and a smooth texture from six months of aging in French oak.

### 1) Look at the Color



▲  
Ruby with  
purple  
edges

### 2) Swirl & Smell



Smoke



Plum

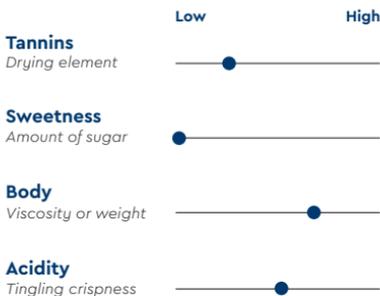


Blackberry



Cherry

### 3) Taste & Savor



#### TASTING TIP

As 2014 was a warm growing season, Oregon's Pinots have slightly higher alcohol than is typical. Pair this wine with bolder-flavored fare.

### 4) PAIR AND ENJOY!



Fruity &  
Savory

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

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors emerging from the fruitiness. The savory element makes these wines match well with roasted vegetables; the more fresh herbs in a recipe, the more harmonious each bite and sip.

#### More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets