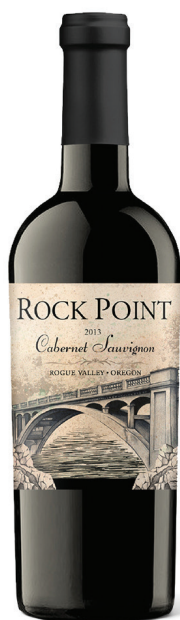


Rock Point

Cabernet Sauvignon, 2013



ABOUT THE WINE

Pinot Noir is Oregon's star grape, but it's Cabernet that shines near the border with California. The Rogue Valley only gained attention for grapes in the '90s, but interest spread quickly; the Traynham family arrived from California in 1997 to purchase land. They restored the property's Rock Point Hotel (one of Oregon's oldest structures), converted a peach orchard to vines, and hired fourth-generation California farmer Rob Wallace. He still runs the farm today.

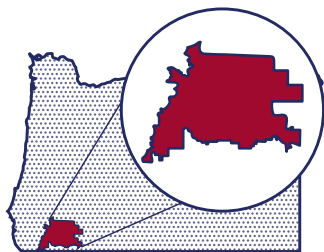


DID YOU KNOW?

Because the Rogue Valley is so close to the California border, many of the growers sell their grapes to wineries on both sides of the state line.

ABOUT THE REGION

The Rogue Valley is a small, sunny region in Oregon's southwest corner, not far from the border with California. It's the Oregon you imagine—lush and green, where wildlife abounds (bears and bobcats often wander among the vines). The region is blocked from the Pacific by a mountain range, so the weather stays mild year-round—perfect for both red and white grapes.



Rogue Valley, Oregon

AT A GLANCE

Variety: Cabernet Sauvignon

Vintage: 2013

Vineyard: Del Rio Vineyard

Oak: French & American oak

Alcohol: 13.3%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/47

TASTING NOTES

Rock Point Cabernet Sauvignon is unlike any you've tried from California or France. It's earthy, fruity and savory all at once, very unusual—yet delightful—for a Cabernet.

1) Look at the Color



Dark ruby with
purple edges

2) Swirl & Smell



Black truffle



Smoke

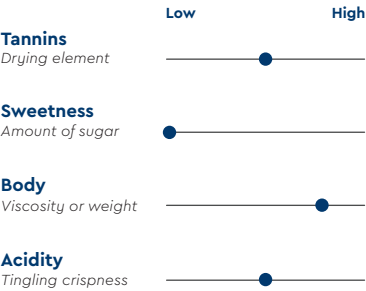


Cocoa



Cherry

3) Taste & Savor



TASTING TIP

Pour this wine into glasses before you start cooking dinner and let it sit. The air will help the savory and fruit flavors reveal themselves.

4) Pair and enjoy!



Rich &
Decadent

Match this wine's symbol to a Blue Apron Meal

The opposite of subtle, these reds completely coat your palate with fruit flavor and tannin. California Zinfandel and Cabernet Sauvignon as well as reds from countries with warm climates, like Spain and Australia, are what you want with dishes that are rich in their own right. It's why these reds rule every steakhouse wine list.

More classic pairings:

Burgers | BBQ | Steak au poivre | Braised short ribs