

Pax

White Blend, 2015



ABOUT THE WINE

It's nearly impossible to find white wines crafted by Pax Mahle—they're made in such tiny lots, they disappear quickly. For Pax even to consider making a white, as he did specially for us, the grapes must promise the same aromatic intensity and food-friendliness of his critically acclaimed reds. To achieve this, he sourced grapes from sunny, high-elevation vineyards stressed by cool air and poor soil, which result in powerful aromas and lush flavors.

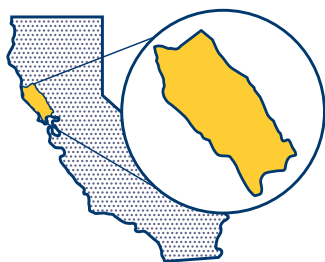


DID YOU KNOW?

Cool air in high-elevation vineyards slows down the buildup of sugars and preserves acidity as the grapes ripen. The result is a tangier-tasting wine.

ABOUT THE REGION

California's North Coast comprises six counties north of San Francisco. Much of this wine comes from grapes grown in high-elevation vineyards in inland Lake County—a sunny, dry area that's also one of California's coolest. The chilly air slows the grapes' ripening and gives the wines their trademark, mouthwatering freshness.



North Coast, California

AT A GLANCE

Variety: 35% Muscat, 35% Riesling, 30% Chardonnay

Vintage: 2015

Vineyard: Various

Oak: Stainless steel (Muscat and Riesling) & French oak (Chardonnay)

Alcohol: 14.2%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/50

TASTING NOTES

Pax White is delightfully deceptive, as its powerful aromas suggest the wine is more intense than it actually is. For all its concentration the wine is also very elegant, with a brightness that makes your mouth water for more.

1) Look at the Color



2) Swirl & Smell



Peach



Quince

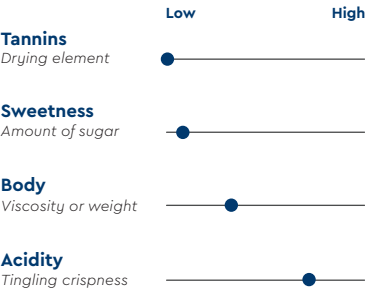


Blood orange



Crushed stone

3) Taste & Savor



TASTING TIP

The wine's fruit aromas and flavors make it seem sweet, but it's quite dry. If the wine were sweet, it would feel viscous, or syrupy.

4) Pair and enjoy!



Lush & Fruity

Match this wine's symbol to a Blue Apron Meal

Uncork lush, fruity whites—such as California Chardonnay and white Rhône blends—when you want to pair like with like and revel in the richness. That's why these opulent, often buttery wines pair so well with lobster—dunked in melted butter, of course.

More classic pairings:

Roasted chicken | Butternut squash risotto |
Gnocchi with sage & brown butter