

Vermillion

Rhône-Style Red, 2014



ABOUT THE WINE

The wine world is grateful Helen Keplinger didn't go to medical school; no one is better at creating captivating flavor combinations in wine. It's why she graced the cover of *Wine Spectator* and was *Food & Wine's* Winemaker of the Year. The accolades were hard-earned: Many weeks, Helen drives 1,200 miles between the vineyards she's identified as California's best to watch each plot's ripening progress and ensure harvest at just the right moment. She blended grapes from those sites to craft this complex red.

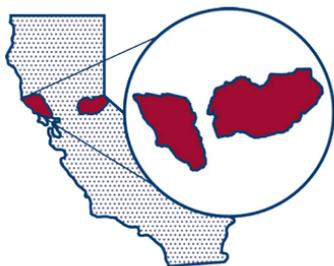


DID YOU KNOW?

California's El Dorado County is so remote, it only has a few dozen wineries across its half-million acres of land. Sonoma County, by contrast, has 425 wineries.

ABOUT THE REGION

The grapes for this wine come from several small plots, a few of which are in Sonoma County—as well as some 150 miles east in El Dorado County, in the foothills of the Sierra Nevada. Most of the distant vineyards Helen selected are planted on red volcanic soils. This gives the wine an underlying richness and mouthwatering mineral character.



California

AT A GLANCE

Variety: 42% Grenache, 36% Syrah, 15.5% Mourvèdre, 6.5% Petite Sirah

Vintage: 2014

Vineyard: Various

Oak: 100% neutral French oak

Alcohol: 14.6%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/67

TASTING NOTES

Vermillion Rhône-Style Red is just what it sounds like: a California twist on the robust, flavorful reds of France's Rhône Valley. Like those wines, this has intermingling, layered flavors of dark and red fruits, but with mineral notes.

1) Look at the Color



▲
Purple
garnet

2) Swirl & Smell



Black cherry



Blackberry



Cacao



Black pepper

3) Taste & Savor



TASTING TIP

Give this wine time in your glass. The air will soften the tannins, and the flavors and aromas will change and develop with each sip.

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