

Vermillion

White Blend, 2015



ABOUT THE WINE

Mad scientist? Perhaps—no one but Helen Keplinger would think to blend these seven grape varieties into one cohesive wine. Yet that's why her creations—especially this one—are so exciting. Helen typically uses each of the vineyards' grapes in this blend to accent other wines she crafts, but she found that together they made for a wine with the weight to pair with rich foods, as well as the complexity to go with lighter, nuanced dishes. Take her word for it: "This is a fun, crazy blend."

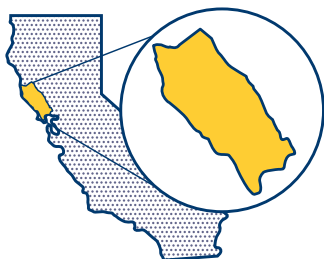


DID YOU KNOW?

The Tocai Friulano grape in this wine is often called Sauvignon Vert. It is not related to Sauvignon Blanc, nor to the grapes used in the Hungarian region Tokaj (pronounced *toh-koy*).

ABOUT THE REGION

California's North Coast region comprises six counties north of San Francisco, though the grapes for this wine come mostly from Sonoma County, and a small percentage from Napa. Helen chose the vineyards specifically for their grapes' ability to lend wines significant body and concentration but also delicate floral aromas, bright freshness and minerality.



North Coast, California

AT A GLANCE

Variety: 41% Viognier, 22% Chardonnay, 20% Sauvignon Blanc, 7% Sémillon, 5% Marsanne, 3% Roussanne, 2% Tocai Friulano

Vintage: 2015

Vineyard: Various

Oak: 100% French oak, 10% new

Alcohol: 14.2%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/68

TASTING NOTES

Vermillion White Blend is probably unlike any other white wine you've tasted. It's a lush, full wine, typical of California whites, but it also has the freshness and complexity you find in the white blends of France's Rhône Valley.

1) Look at the Color



Straw

2) Swirl & Smell



Cantaloupe



Lime blossom

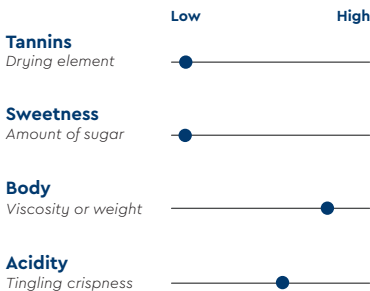


Vanilla bean



Apricot

3) Taste & Savor



TASTING TIP

Note how the wine coats your palate. That richness is a result of perfectly ripe Viognier and Chardonnay grapes, the fuller-bodied varieties in the wine.

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:

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