

Uvaggio

Vermentino, 2015



ABOUT THE WINE

After 20 years working for Napa icon Robert Mondavi, in 1998 Jim Moore set out to prove that California could grow Italian grape varieties as good as or better than those in Italy. Vermentino became his calling card given his consistently high scores from *Wine Enthusiast* and *Decanter* magazines. For this wine he found two vineyards in Lodi with soil and climate conditions nearly identical to those of Sardinia, home of the world's best Vermentinos.



DID YOU KNOW?

Vermentino has a red-skinned cousin called Vermentino Nero, used to make red wines. But it's not nearly as popular or widely planted as the white-wine grape.

ABOUT THE REGION

Lodi is a warm, dry region where just about every grape variety, red or white, grows well. Winemaking immigrants from Europe figured this out around 1850. Italian settlers were especially successful with their native varieties, Vermentino being one of them. The grape doesn't require cool nights to retain its bright character.



Lodi, California

AT A GLANCE

Variety: Vermentino

Vintage: 2015

Vineyard: Various

Oak: Stainless steel, 10% neutral oak

Alcohol: 13%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/69

TASTING NOTES

Uvaggio Vermentino is classic in style, a paradigm even for Italian Vermentinos. It has the zestiness, bright citrus flavors and an underlying mineral note that are signature qualities of the grape.

1) Look at the Color



Pale straw

2) Swirl & Smell



Lime



Orange zest



Apple



Crushed stones

3) Taste & Savor



TASTING TIP

Vermentino's trademark is minerality, or the flavor of crushed stone. Minerality perks up your taste buds, just as the sodium in mineral water does.

4) Pair and enjoy!



Zesty &
Tropical

Match this wine's symbol to a Blue Apron Meal

These vibrant wines often taste of passion fruit or citrus, sometimes accented with an herbaceous note. A fruity-zesty balance, a signature of Sauvignon Blanc, is what makes these wines delicious with goat cheese (a staple pairing in France's Loire Valley); the wine makes the cheese taste creamier.

More classic pairings:

Asparagus quiche | Fish & chips | Seared scallops