

LUCAS & LEWELLEN

Viognier, 2014



ABOUT THE WINE

If you've ever found yourself on the wrong side of the law in Santa Maria, California, your hearing took place at the Lewellen Justice Center. But Royce Lewellen's name is better known for wine. In the 1970s, he teamed up with Rotary Club buddy Louis Lucas, who was among the first to plant vines in Santa Barbara. Back then, the jury was out on Santa Barbara wine being in the same league as Napa and Sonoma. Today, the verdict is clear, thanks to Lucas & Lewellen.

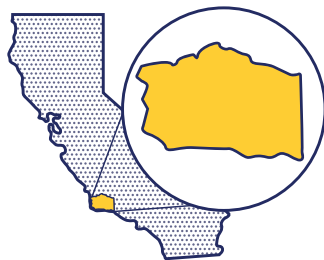


DID YOU KNOW?

The Viognier grape arrived from its native France, specifically the northern Rhône Valley, in the 1980s. Today, California grows more Viognier than the Rhône.

THE REGION

Sunny Santa Barbara County is just a short drive north of Los Angeles, but breezes and fog rolling in from the Pacific make the region cooler than Sonoma, which is north of San Francisco. So Santa Barbara is paradise for the Viognier grape, which develops intense fruit flavors under the sunshine and retains zippy freshness from the cool air.



Santa Barbara County, California

SUMMARY

Variety: Viognier

Oak: Stainless steel (no oak)

Vintage: 2014

Alcohol: 14.6%

Vineyard: 67% Calzada Vineyard, 33% Valley View Vineyard

Farming: Conventional



wine

TASTING NOTES

Lucas & Lewellen Viognier is intensely aromatic and full-bodied, just as you'd find in the Rhône. But this wine has a zesty brightness that Rhône Viogniers sometimes lack.

1) LOOK AT THE APPEARANCE

Light golden yellow with green highlights



2) IDENTIFY AROMAS AND FLAVORS

Peach, apricot, white flowers, crushed stones, honey



3) ASSESS THE PROFILE



TASTING TIP

Viognier's powerful floral aromas come from natural compounds called terpenes. They trick your brain into thinking the wine is sweet, but it's actually dry.

4) PAIR AND ENJOY!



Floral &
Aromatic

Match this wine's symbol to a Blue Apron Meal

Intensely flavored, aromatic wines are as delightful to smell as they are to drink. These wines—such as Gewürztraminer, Viognier and some Rieslings—are naturally tasty with countryside dishes from the places in Europe where the grapes grow, but they're a surefire hit with spicy, fragrant dishes like Thai green curry.

More classic pairings:

Indian food | Sausages & sauerkraut | King crab

To learn more about this wine, visit blueapron.com/wines/7