

PAYSAN CENTRAL COAST RED RHÔNE BLEND 'LE P'TIT PAPE'



Grenache, Syrah, Mourvèdre, Cinsault and Carignane. Wet stone and chaparral, cherries and plum skin, followed by smoky meat, teriyaki and black olive. Composed and classic on the palate, with an understated but present acid/tannin balance and subtle minerality. White pepper with dried herbs, bay leaf and thyme. Finishes umami, soy and hoisin, savory and bright.

Sourced from eight vineyard sites in Monterey, San Benito, with soils based on granite and/or limestone. Picked at moderate sugars, fermented in several lots ranging from 0-50% whole cluster with native yeasts depending on the lot. Fermented to dryness on skins. Aged in predominantly concrete cask, neutral, and a handful of once and twice used, barrels and puncheons for 10 months. Racked off lees, blended and returned to cooperage to marry for 5 months. No fining or filtration.

Ian Brand puts a lot of miles on his car exploring & discovering great vineyards at the edge of sensible farming in Central California. He finds the remote, challenging vineyards, that are capable of producing only the most idiosyncratic wines, with hard depleted soils & intense sunlight tempered only by the coastal breeze. His goal is to lightly polish the roughest edges & leave the idiosyncrasy intact. It is there in the back country of Monterey & San Benito county that Ian's wines come to life. The value-driven, French inspired Paysan line (the name refers to the French term for a country peasant) presents unpretentious, French-inspired "country" wines.

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Tasting Note:

LE P'TIT PAYSAN CENTRAL COAST RED RHÔNE BLEND, 'LE P'TIT PAPE'

Grenache, Syrah, Mourvèdre, Cinsault & Carignane. Wet stone & chaparral, cherries & plum skin, smoky meat, teriyaki, black olive, white pepper, bay leaf & thyme; composed & classic; understated acid/tannin balance & subtle minerality; finishes umami, soy & hoisin, savory & bright.

Shelf Talker:

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