PAYSAN CENTRAL COAST RHÔNE BLEND ROSÉ

Mourvédre, Cinsault and Grenache. Fresh picked watermelon and strawberries, river rocks and hints of herbaceous undertones on the nose continue on the palate, blending with elegant, fine grained textures. Minerality, white pepper, bright acidity, and candied red fruits complement the long pretty finish.

From the calcium rich Aguajito Shale bluffs above the Arroyo Seco River & the calcareous alluvium around the San Benito Arroyo. Picked for rosé below 22 brix, with bright natural acidity. Pressed after 3-6 hours of skin contact. Fermented in several lots at cold temperatures for bright aromatics, snappy acidity and a diverse set of flavors. Stainless steel fermentation, arrested secondary fermentation, sterile filtered.

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 lan's wines come to life. The value-driven, French inspired Le P'tit 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:

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Shelf Talker:

