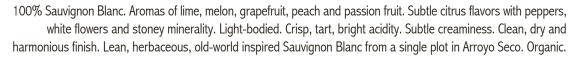
PAYSAN SAUVIGNON BLANC, ZABALA VINEYARD



From the Zabala Vineyard, located on a large holding on the Arroyo Seco floodplains that was part of land granted to the Zabala family before California's statehood. It was first planted in the 1970s and has grown to encompass over 1000 acres. One of the rockiest vineyards Ian Brand works with, full of what is locally known as 'Greenfield Potatoes', which are the round river stones that dominate the soil and have been collected into piles and walls at every property in the basin. The vines are 50+ years old. The soil is sandy, rocky, granitic and porous. The vineyard is located directly in the path of the daily Salinas Valley winds, which control sugar development and retain natural acidity. Organic Farming. Fermentation in stainless steel, aged sur lie in 3/4 stainless, 1/4 neutral barrel for 7 months. Arrested malolactic fermentation.

lan 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 Paysan line (the name refers to the French term for a country peasant) presents unpretentious, Frenchinspired "country" wines.

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100% Sauvignon Blanc. Aromas of lime, melon, grapefruit, peach & passion fruit; citrus flavors with peppers, white flowers & stoney minerality; light-bodied; crisp, tart, bright acidity; subtle creaminess; clean, dry & harmonious finish. Organic.

Shelf Talker:

