

Paysan P'tit Pape Central Coast

Le P'tit Paysan (I. Brand)

United States - California - Central Coast

P'tit Pape is sourced from eight vineyard sites in Monterey and San Benito Counties with soils based on granite and/or limestone. The commercial vineyards are certified sustainable and organic, but they also have one backyard and one old vine site that go into this blend, and while they are less intensively farmed than the commercial vineyards, they aren't certified anything.

The nose begins with wet river rock and California chaparral combined with cherries and plum skin leading the way toward a meaty, teriyaki, black olive reminiscence. Composed on the palate, notes of white pepper and dried herbs - bay laurel and thyme provide a complex compliment to the fruit on the nose. A distinct umami soy/hoisin silkiness finishes with an understated balance and subtle minerality.

Specifications

Appellation	Central Coast
Varietals	56% Grenache, 29% Syrah and 15% Mourvedre
Soil type	Sourced from eight vineyard sites in Monterey and San Benito Counties with soils based on granite and/or limestone.
Vinification	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 the cooperage to marry for 5 months. No fining or filtration.
Production	1154 (9-liter cases)
Pairings	Pork, chicken and spice.



Codes, Weights and Measures

UPC	8 59978 00505 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02335 3
Case Weight	39
Cases/Pallet	56
Layers/Pallet	14
ABV	13.20%
SRP	\$ 28.99 USD 750mL Bottle