

## 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

<b>Appellation</b>	Central Coast
<b>Varietals</b>	56% Grenache, 29% Syrah and 15% Mourvedre
<b>Soil type</b>	Sourced from eight vineyard sites in Monterey and San Benito Counties with soils based on granite and/or limestone.
<b>Vinification</b>	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.
<b>Production</b>	1154 (9-liter cases)



### Codes, Weights and Measures

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