

# SEA SHELL VINEYARD

Cabernet Franc, 2014

## ABOUT THE WINE



The desertlike Paso Robles region is known for producing big, full-throttle red wines. And then there's Sea Shell Vineyard, a small property planted by the Carter family in 2001 in Paso's tiny Estrella District. Because Sea Shell sits atop inland rolling hills, it's just cool enough for the Carters to grow Cabernet Franc—rare in the area. In their vineyard Cab Franc retains its elegance, making this a wine with both Paso power and European-style grace.

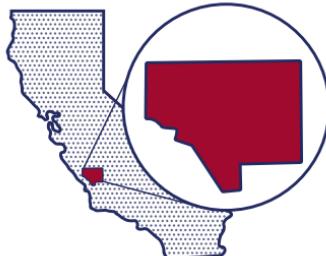


## DID YOU KNOW?

Cabernet Franc is often added in tiny percentages to California Cabernet Sauvignons, to add complexity to wines that might otherwise have simple, jammy flavors.

## THE REGION

Paso Robles is known for its 100-degree days and 40- to 50-degree nights—conditions that winemakers love, since they result in big fruit flavors and palate-cleansing brightness. The Estrella District is at the extreme end of that diurnal swing, since it's an inland, higher-elevation area where the sunshine is stronger and the evening temperatures are cooler.



Paso Robles, California

## SUMMARY

**Variety:** Cabernet Franc

**Oak:** New and neutral French oak

**Vintage:** 2014

**Alcohol:** 14.6%

**Vineyard:** Sea Shell Vineyard

**Farming:** Conventional



## TASTING NOTES

**Sea Shell Cabernet Franc** is unquestionably Californian, with plenty of fruit flavor and a full body. But Cabernet Franc's savory notes are present, lending complexity and food-pairing prowess.

### 1) LOOK AT THE APPEARANCE

Dark garnet with purple reflections

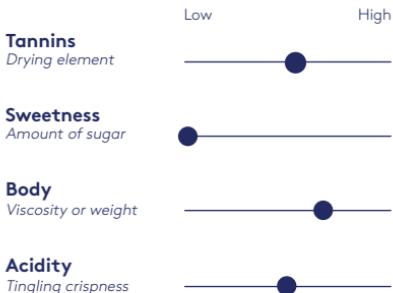


### 2) IDENTIFY AROMAS AND FLAVORS

Red currant, plum, violets, wild herbs



### 3) ASSESS THE PROFILE



#### TASTING TIP

Cabernet Franc has lower concentrations of tannins than Cabernet Sauvignon. So this wine feels softer, or less harsh, on your palate.

### 4) PAIR AND ENJOY!



Fruity &  
Savory

#### Match this wine's symbol to a Blue Apron Meal

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors standing out from the fruitiness. The savory element makes these wines match especially well with roasted vegetables—the more fresh herbs in the recipe, the closer the harmony between each bite and sip.

#### More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets

To learn more about this wine, visit [blueapron.com/wines/11](http://blueapron.com/wines/11)