

Le P'tit Paysan

Cabernet Sauvignon, 2016



ABOUT THE WINE

Wine maverick Ian Brand is a house favorite, this being his fifth Blue Apron collaboration. He's made a career of going his own way, making incredible wines from grapes grown in unconventional locales. True to form, Ian crafted this Cabernet from two regions almost no one associates with the variety. The result is a red that's a little bit Old World, a little bit Disco Era and altogether classic. That's why you can enjoy this wine now, or in a few years—and then fall in love with it.



DID YOU KNOW?

Santa Clara was California's premier grape source in the 1850s, home to pioneering winery Paul Masson. Its resurgence is thanks to quality-dedicated vintners like Ian Brand.

ABOUT THE REGION

San Benito and Santa Clara are neighboring counties in California's Central Coast region, which stretches from Santa Cruz down to Santa Barbara. Cold air rolling in from the Pacific makes for slow, even ripening of the grapes. This wine's red-fruit flavors come from grapes grown in Santa Clara's sandy soil; the tannins and dark-fruit flavors come from warmer plots, in San Benito.



San Benito County (52%) and Santa Clara County (48%), California

AT A GLANCE

Variety: Cabernet Sauvignon

Vintage: 2016

Vineyard: Summers Ranch, Caleri Vineyard, Spur Ranch

Oak: French oak (14 months)

Alcohol: 12.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/209

TASTING NOTES

Le P'tit Paysan Cabernet Sauvignon is a smooth operator: Stylistically, it's akin to the Cabernets of the 1970s and '80s, modeled after Bordeaux—balanced by equal parts tannins and berry and plum flavors.

1) Look at the Color



▲
Dark purple

2) Swirl & Smell



Blackberry



Dark plum



Cranberry



Cocoa

3) Taste & Savor



TASTING TIP

Note how the tannins, the zingy acidity and the fruit flavors all work together, without overpowering each other. Wine pros call this balance.

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 emerging from the fruitiness. The savory element makes these wines match well with roasted vegetables; the more fresh herbs in a recipe, the more harmonious each bite and sip.

More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets