

Lusu Cellars

Carignan, 2017



ABOUT THE WINE

David Teixeira grew up in a winemaking family, picking grapes with his relatives. All that early experience taught him that some of California's best vineyards aren't in prestigious regions—and not to fear Carignan. It often yields a hard-edged, tannic wine, but with attentive farming and careful handling you get a juicy, complex red that's incredible when served with almost any dish. David's mastery of Carignan has made him one of California's most celebrated young winemakers.

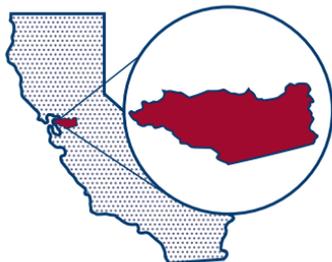


DID YOU KNOW?

Carignan is one of the highest-yielding varieties. But that's a blessing and a curse. By not controlling the amount of grapes the vines grow, the quality of the wine can suffer.

ABOUT THE REGION

Warm, dry Contra Costa County sits just east of San Francisco Bay. This isn't bucolic farm country, it's the suburbs. Nestled among the houses and strip malls are some of California's most historic vineyards, most of them planted in the sandy, unforgiving soil in which only grapevines can survive. Many of them are over 100 years old and still growing grapes each year.



Contra Costa County, California

AT A GLANCE

Variety: Carignan

Vintage: 2017

Vineyard: Gonsalves Family Vineyard

Oak: 100% neutral oak (12 months)

Alcohol: 14.2%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/235

TASTING NOTES

Lusu Cellars Carignan is classic in style, similar to the most restrained, complex and floral examples from France. It's not like the harsher, more tannic styles you often find in Spain and Australia.

1) Look at the Color



Garnet

2) Swirl & Smell



Red cherry



Cranberry



Rose petal



Dried sage

3) Taste & Savor



TASTING TIP

The wine's savory, herbal notes indicate that the grapes were farmed meticulously and handled carefully. Otherwise, those subtle characters would have been lost.

4) Pair and enjoy!



Light &
Bright

Match this wine's symbol to a Blue Apron Meal

These wines are like denim: They go with almost everything. Grenache, Gamay, Barbera and lighter-style Pinot Noirs have enough body to stand up to red meat, and since red-berry flavors complement anything cheesy, spicy or both, the wines are ideal with Mexican food.

More classic pairings:

Margherita pizza | Carnitas tacos | Seared ahi tuna