

Lusu Cellars

“The Farmer’s Hand” Red, 2017



ABOUT THE WINE

David Teixeira learned early and often, picking and pressing grapes with his family, that you can only make great wine if you start with the best grapes. The “Farmer’s Hand” label pays tribute to small family farms like the ones where David harvested grapes as a kid—vineyards that never sacrifice quality for quantity. One of his favorite properties is Sandy Lane Vineyard, home to gnarly, century-old vines that are cared for meticulously—and always yield exciting wines.

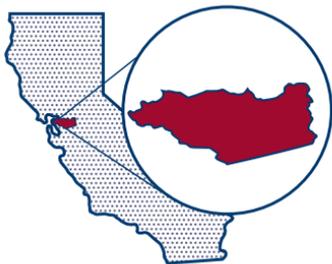


DID YOU KNOW?

Sandy soil is great for grapevines because parasitic insects and mildew spores can't survive and affect the vines adversely.

ABOUT THE REGION

Warm, dry Contra Costa County is 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 more than 100 years old and still growing grapes each year.



Contra Costa County, California

AT A GLANCE

Variety: 88% Carignan, 12% Mourvèdre

Oak: 100% neutral oak (12 months)

Vintage: 2017

Alcohol: 13.8%

Vineyard: Sandy Lane Vineyard

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/243

TASTING NOTES

Lusu Cellars "The Farmer's Hand" Red is a California twist on the bold reds you find in Australia, Spain and some parts of France's Languedoc region. This wine has more subtlety, complexity and finesse.

1) Look at the Color



Garnet

2) Swirl & Smell



Black cherry



Blackberry preserves



Violet



Dried sage

3) Taste & Savor



TASTING TIP

Sniff for the wine's savory, floral and herbal notes. Those come from the small percentage of Mourvèdre in the mix.

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