

# ADELAIDA

## PICPOUL BLANC

ADELAIDA DISTRICT - PASO ROBLES

2018

AROMA      Lemon-lime, pineapple, crushed rocks, citrus zest

FLAVOR     Grapefruit, preserved lemon, honeydew melon

FOOD  
PAIRINGS    Strawberry arugula salad with herb goat cheese;  
                  smoked oysters; Thai lemongrass chicken

VINEYARD  
DETAILS     Anna's Estate Vineyard | 1400 - 1695 feet  
                  Calcareous Limestone Soil

Adelaida's distinct family-owned vineyards lie in the hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 - 2050 feet in elevation these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50°F.

Picpoul Blanc is an ancient variety, a native of the Languedoc region of so France. Known for its exceptionally crisp taste due to its acidity, Picpoul translates to "stings-the-lips." Adelaida planted 1.8 acres of this variety in 2007 in a lower elevation, southwest facing corner of our Anna's Vineyard. As a stand-alone variety it is great for pairing with seafood, having a fresh mineral tinged and tropical complexity. Picked closer to the end of harvest, the grapes were hand sorted, whole cluster bladder-pressed, moved to tank for an overnight settling, then transferred to a combination of concrete and neutral French oak barrels. The wine fermented on indigenous yeast and underwent a partial malolactic fermentation and rested on the lees for nine months.

The wine is star bright with yellow glints, giving off aromatics of citrus rind and pineapple. It displays flavors of preserved lemons and green papaya. Drink now through 2021.



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VARIETAL	Picpoul Blanc 100%	COOPERAGE	Fermented and aged in 40% concrete, 60% neutral French oak for 9 months
ALCOHOL	14.1%	RELEASE	September 2019
CASES	373	RETAIL	\$35.00

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