

AROMA

grapefruit, pineapple, rising bread dough & wet river stones

FLAVOR

lemon drop, white peach & crisp, granny smith apple

FOOD PAIRINGS

shellfish, seafood

Adelaida's 6 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 1900 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-45 degrees.

Being our first ever, single varietal Picpoul Blanc, chances are you've never heard of this grape. Pronounced "peak-pool", it is a native white variety from the southern Rhone Valley/Languedoc region of France. "Picpoul" translates as lip stinger in the local Occitan dialect. With 2 acres planted, Adelaida has used this grape to enhance its white blends, where it adds citrus aromatics and a distinct tang to the wine's finishing flavors. In the warm vintage of 2012 this was surprisingly the last grape harvested from our vineyard. It was tank fermented in stainless and rested on its lees (yeast cells and grape sediment) for over 6 months (what the French call "sur lee", which contributed a broadening of the mouthfeel. Drink now thru 2015.

VINEYARD DETAILS

AVA: Paso Robles
Vineyard: Anna's Estate Vineyard
Elevation: 1,200-1,900ft
Soil type: Calcareous Limestone

COOPERAGE & DATA:

Alcohol: 13.9%

VINTAGE DETAILS:

Varieties: 100% Picpoul Blanc
Cases: 150
Release date: September 2013
CA suggested retail: \$36

