

ADELAIDA DISTRICT

# ADELAIDA

## PICPOUL BLANC

ANNA'S ESTATE VINEYARD

2022

<b>AROMA</b>	Pear, Lemon zest, Sea spray
<b>FLAVOR</b>	Fresh guava, Passion fruit, Fresh baked bread
<b>FOOD PAIRINGS</b>	Chicken piccata, Oysters on the half-shell; Pear & Gorgonzola salad with candied walnuts
<b>VINEYARD DETAILS</b>	Anna's Estate Vineyard   1595 - 1935 feet Calcareous Limestone Soil

Adelaida has five organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 feet, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2022 vintage started with roughly 20 inches of rainfall and hinted at consistent summer temperatures that did not see peaks or troughs. This was until our extreme heat event that expedited harvest and will likely mark the vintage for all of California. The heat wave hit at the exact moment when the fruit was at the tail end of its ripening journey. With over a week of 105-degree-plus temperatures, this vintage forced vintners/viticulturists to decide on picking grapes early with higher acids or later, running the possibility of over-ripe fruit.

True to form and typical for this variety, the Picpoul Blanc was the last white to ripen throughout our organically certified estate vineyards. A perennial staff favorite here at the winery, the 2022 vovs with extremely vibrant characteristic aromas of wet stones, sea breezes, lemon curd, and hints of tropical pineapple. The complimentary array of flavors, ranges from citrus fruit to white peach, finishing with an essence of freshly baked bread. This wine is beautifully concentrated and vibrant, showing off best on a warm and sunny day. Enjoy now through 2025.



<b>VARIETAL</b>	Picpoul Blanc 100%	<b>COOPERAGE</b>	Fermented and aged in concrete eggs and neutral French oak for 9 months
<b>ALCOHOL</b>	14%	<b>RELEASE</b>	Spring 2024
<b>CASES</b>	293	<b>RETAIL</b>	\$40