

ANNA'S ESTATE VINEYARDS

# 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 Vineyards | 1595 - 1935 feet | Calcareous  
Limestone over Clay

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 - 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Picpoul Blanc is an ancient variety, a native of the Languedoc region of southern France. Known for its ultra crisp personality, Picpoul translates to "stings-the-lips." Adelaida planted 1.8 acres of this varietal in 2007 in a lower elevation, southwest facing corner of our Anna's Vineyard. As a stand-alone variety it is particularly worthy of seafood matches possessing a fresh mineral tinged tropical complexity.

Picked near the end of the harvest season, 2018 was very long and nicely moderate. An early morning pick, 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 where it fermented on indigenous yeast, underwent a partial malolactic fermentation and rested on the lees for nine months. The wine is star bright with greenish-yellow glints, giving off aromatics of citrus rind and pineapple and flavors of preserved lemons and green papaya. Best enjoyed in the near term, drink through 2022.



ALCOHOL 14.1%

COOPERAGE Fermented and Aged in  
40% Concrete, 60% Neutral Oak for  
9 months

CASES PRODUCED 373 cases

RELEASE DATE September 2019

RETAIL \$35.00