

ADELAIDA DISTRICT

# ADELAIDA

## PICPOUL BLANC

ANNA'S ESTATE VINEYARD

2020

<b>AROMA</b>	Sea shells, Citrus zest, Pomelo
<b>FLAVOR</b>	Juicy pineapple, Bergamot, Ocean air
<b>FOOD PAIRINGS</b>	Oysters on the half shell with fresh mignonette; Heirloom tomato and olive tapenade tart
<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.

Compared to past vintages in the Adelaida District, 2020 was slightly warmer and culminated in typical yields across most varietals. The property received an average rainfall of just 12.4 inches during the 2019-2020 winter. The fruit was cluster sorted and immediately pressed off the skins utilizing a bladder press. The juice was equally transferred to concrete eggs and neutral French oak barrels to ferment with indigenous yeast. The wine proceeded to age in a combination of 60% concrete and 40% neutral oak barrels for nine months.

In typical fashion, Picpoul Blanc was the last white to ripen throughout our organically certified estate vineyards. This wine jumps out of the glass with a full array of fruits best described as tropical. Showers of citrus zest and chalky- limestone salinity are most pervasive. Characteristically lip-smacking and juicy, this wine exudes a broad spectrum of pomelo, lemon curd, pineapple, and bracing earthy white rock. These sensations are influenced and enhanced by the combination of concrete egg and neutral barrel fermentation and aging. A perennial winery favorite! Enjoy now through 2024.



<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>	13.4%	<b>RELEASE</b>	Spring 2022
<b>CASES</b>	304	<b>RETAIL</b>	\$40