

ANNA'S ESTATE VINEYARD

ADELAIDA

PICPOUL BLANC
ADELAIDA DISTRICT - PASO ROBLES
2014

AROMA	Ripe pineapple, grilled bread, hazelnuts, lemon
FLAVOR	A non sparkling version of late disgorged Champagne (rich toasty, with pineapple/lemon fruitiness)
FOOD PAIRINGS	Butternut squash ravioli with sage brown butter, California spring rolls with mildly spicy chili sauce, pear parmesan, candied pecan and rocket salad
VINEYARD DETAILS	Anna's Vineyard 1595 - 1935 feet Calcareous Limestone Soil

Adelaida's distinct family-owned vineyards lie in the craggy 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 is an ancient variety, native to the Languedoc of southern France. In the local dialect of the region the word "picpoul" translates as lip stinger. It's often blended with other white varieties to add bright acidity, minerality and tropical richness. Adelaida has two acres of picpoul and in abundant years we make a small quantity as a single varietal wine. Introduced in California in the late 1990's, plantings are so small there is no mention of the variety in the USDA annual "Grapes Planted" statistics. However, it has achieved success among a handful of producers, particularly in Paso Robles, where it does well in the limestone soils and warm climate.

In 2014 Picpoul showed its potential. Prone to ripening late, grapes didn't arrive at the crush pad until late September. Arriving grapes were whole cluster pressed, settled in tank and fermented in neutral oak, progressing through nearly 100% malo-lactic secondary fermentation, all the while with daily lees stirring. The finished wine has developed a pronounced rich mouth feel with distinct notes of ripe pineapple, lemon and toasted bread.



VARIETALS	Picpoul Blanc 100%
ALCOHOL	14.9%
CASES	178

COOPERAGE	10 months in 85% staukess; 15% neutral Franch oak
RELEASE	February 2016
RETAIL	\$35.00
HARVEST DATE	8/12/2014 through 8/19/2014
