

ANNA'S ESTATE VINEYARD

# ADELAIDA

PICPOUL BLANC  
ADELAIDA DISTRICT - PASO ROBLES  
2015

AROMA	Grapefruit, ripe pineapple, white flower blossoms, cashews, lemon zest
FLAVOR	Juicy fresh pineapple, preserved lemon peel, sea spray, pina colada
FOOD PAIRINGS	Shrimp scampi with angel hair pasta, skillet browned chicken thighs with mushrooms, garlic and olives, seafood paella
VINEYARD DETAILS	Anna's Estate 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, with a diurnal temperature swing of 40-50 degrees.

Picpoul is an ancient variety, native to the Languedoc of southern France. Picpoul Blanc is well suited to our warm/cool coastal limestone inflected hill country. In the native dialect picpoul translates as lip stinger, a not-so-subtle reminder of its inherent lemony tartness. Usually added as a component of Rhone style white blends, it offers the balance of bright fruit acidity and a refreshing sense of sea spray minerality.

Extremely limited, this is our third vintage of varietal Picpoul. One of the last grapes to be picked among our 13 Rhone varieties, the fruit is hand sorted, bladder pressed as whole clusters, juice settled in tank, and fermented on indigenous yeasts in mostly neutral French oak barrels. Secondary malo-lactic fermentation and occasional lees stirring for its ten month sojourn in barrel calms its ultra crisp personality and adds a textural richness, taking the wine from mouth puckering to more of a salivating pour-a-second-glass quality. Straw colored, the wine is immediately brisk and refreshing with a grapefruit tang, flavors of juicy pineapple with a deceptively expansive finish reminiscent of guava nectar and cashews.



*90 points - The Wine Spectator*

VARIETALS	Picpoul Blanc 100%	COOPERAGE	10 months in 100% neutral French oak
ALCOHOL	14.8%	RELEASE	February 2017
CASES	344	RETAIL	\$35.00
		HARVEST DATE	9/21/2015