

ADELAIDA

PICPOUL BLANC

ANNA'S ESTATE VINEYARD, ADELAIDA DISTRICT - PASO ROBLES

2017

AROMA	Citrus zest, white flower blossoms, ripe pineapple
FLAVOR	Preserved lemon peel, wheatgrass, honeydew melon
FOOD PAIRINGS	Shrimp scampi with angel hair pasta; Braised chicken thighs with olives; lump meat crab salad
VINEYARD DETAILS	Anna's Estate Vineyards 1595 - 1935 feet Calcareous Limestone over Clay

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 Blanc is an ancient variety, a native of the Languedoc region of southern France. Known for its ultra-crisp lemon-tang personality, it is sometimes called the Muscadet of the Mediterranean. In Occitan, the local dialect, Picpoul translates as "stings-the-lips." Adelaida planted 1.8 acres of this obscure grape in 2007 in a lower elevation, southwest facing corner of our Anna's Vineyard. Often blended with other richly endowed white Rhone varieties to add a dollop of characteristic bright acidity, as a stand-alone variety it is particularly worthy of seafood matching possessing a fresh mineral-tinged tropical complexity.

The nose is golden currant, dried lemon with a subtle note of baked stone fruit tart with a butter crumb crust. The palate is a crisp lemon and nectarine with a dewy melon on the finish along with bright, integrated acidity. Drink now through 2021.



VARIETAL	Picpoul Blanc 100%	COOPERAGE	Concrete & neutral oak barrels
ALCOHOL	14.6 %	RELEASE	Spring 2018
CASES	342 cases	RETAIL	\$35.00
