

ADELAIDA DISTRICT

ADELAIDA

PICPOUL BLANC

ANNA'S ESTATE VINEYARD

2024

AROMA	Tangerine, Pineapple, Candied Ginger
FLAVOR	Passion fruit, Guava, Slate
FOOD PAIRINGS	Seared scallops with caper butter sauce; Grilled Halloumi citrus salad with honey-lemon vinaigrette
VINEYARD DETAILS	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.

The winter of 2023-2024 was cool, with 25.39 inches of rainfall, about average. Spring continued this trend, as Chardonnay budbreak occurred in the third week of March. The rain and cool temperatures kept the soils cool and provided enough water. From July 2 to October 7, we had 38 days over 100°F, compared to an average of 10 days. Our clay and limestone soils, along with good cover crops and careful farming, helped the vines survive the heat. The summer of 2024 was California's hottest in 130 years.

The 2024 Picpoul Blanc highlights the unique high-elevation limestone soils of our estate. On the nose, it opens with vibrant aromas of tangerine, pineapple, and candied ginger, leading into a palate defined by chalky acidity and a flinty finish. The cool coastal influence allows the fruit to retain its tension, offering a sophisticated structure that balances the wine's natural energy. Enjoy this light and refreshing wine on the hottest summer days through 2028.



VARIETAL	Picpoul Blanc 100%	COOPERAGE	Aged for 8 months in concrete (58%) and neutral oak puncheon (42%)
ALCOHOL	14%	RELEASE	Fall 2026
CASES	240	RETAIL	\$40