

ADELAIDA

PICPOUL BLANC

ANNA'S ESTATE VINEYARD, ADELAIDA DISTRICT - PASO ROBLES

2016

AROMA	Lemon-lime, pineapple, crushed rocks, citrus zest
FLAVOR	Grapefruit, preserved lemon, musk melon, wheatgrass
FOOD PAIRINGS	Sea Scallops in lemon basil butter over angel hair pasta; braised chicken thighs; lump meat crab salad with mint and Vietnamese fish sauce
VINEYARD DETAILS	Anna's Estate Vineyards 1595 - 1935 feet Calcareous Limestone over Clay

Adelaida's distinct family-owned vineyards lie in the 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.

Always picked near the end of the harvest season, this year in the last week of September, the fruit overcame the stress of the continuing drought yielding plump clusters of greenish tinged juice. An early morning pick, the grapes were hand sorted, whole cluster bladder-pressed, moved to tank for an overnight settling, then transferred to mostly neutral French oak barrels (10% new) where it fermented on indigenous yeast, underwent a partial malo-lactic conversion and rested on its yeast lees for eight months. The wine is star bright with greenish-yellow glints, giving off aromatics of citrus rind, pineapple and wheatgrass leading to crisp, pungent flavors of lime and grapefruit, finishing with length and a taste of preserved lemons and tropical greenness. Best enjoyed in the near term, drink through 2020.



VARIETAL	Picpoul Blanc 100%	COOPERAGE	100% Barrel Ferment. 10% new French oak.
ALCOHOL	14.5 %	RELEASE	December 2017
CASES	342 cases	RETAIL	\$35.00
