

ADELAIDA DISTRICT

ADELAIDA

PICPOUL BLANC

ANNA'S ESTATE VINEYARD

2019

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| AROMA | Guava, Quince, White currant, Oceanic rock |
| FLAVOR | Candied ginger, Grapefruit, Fig, Wet cobblestones |
| FOOD PAIRINGS | Freid calamari with lemon and parsley; Anchovies with olive oil and dill; Fresh Kusshi or Fanny Bay oysters |
| VINEYARD DETAILS | Anna's Estate Vineyard 1595 - 1935 feet Calcareous Limestone Soil |

Adelaida has seven 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 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Adelaida's Vineyards received roughly 24 inches of rain during the 2018-2019 winter, including a mid-May shower that delivered nearly an inch. A mid-March bud break led predictably to early vine vigor and dense canopy growth. A moderate summer where temperatures reached over 100 degrees for only one day was a welcome change to the 2018 growing season. The fruit was cluster sorted and immediately pressed off the skins utilizing a bladder press. The juice was equally transferred between concrete eggs and neutral French oak barrels to ferment with indigenous yeast. The wine proceeded to age in a combination of 50% concrete and 50% neutral oak barrels for nine months.

The 2019 Picpoul Blanc leaps forth with vibrant and piquant aromas of Summer savory, crisp green apple and white currant. This combination of flavors is well balanced with the bold non-fruit characteristics of wet cobblestones, mountain streams, and a pronounced chalky-limestone salinity. The palate is bright with hints of guava, candied ginger, and preserved lemon. These qualities are reinforced by the bracing acidity and juicy quality that is a hallmark of this varietal. This vintage brings to the table a wonderful marriage of ripe fruit flavors and pure tangy lushness. Drink now through 2023.



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| VARIETAL | Picpoul Blanc 100% | COOPERAGE | Aged in 50% Neutral oak and 50% Concrete |
| ALCOHOL | 14.5% | RELEASE | Spring 2021 |
| CASES | 241 | RETAIL | \$35 |