



Varietal Composition

100% Picpoul Blanc

Appellation | Sub-Appellation | Vineyard

Lodi | Mokelumne River | Acquiesce Estate

Sustainable Farming Certification

LODI RULES

Alc	12.5%	pH	3.37
		RS	0.0%

Harvested Bottled Produced

Sept 2019 | March 2020 | 500 cases

2019 Picpoul Blanc

Awards

DOUBLE GOLD - 94 POINTS

2020 International Women's Wine Competition

Profile

This crisp white offers bright acidity with a lovely aroma of lemon curd, and sweet spring meadow flowers lend a racy acidity yet smooth, silky mouth-feel. We offer one of the very few bottlings in the U.S. of this unique wine.

Vineyard

We grow 1.3 acres of Picpoul Blanc in our Estate Vineyard. Harvested in the Mokelumne River AVA of the Lodi Appellation, our grape clones are Tablas Creek cuttings from the famous French Château de Beaucastel Winery in the Châteauneuf-du-Pape region. Our climate is very similar to that of the Southern Rhône with cool nighttime breezes from the Mokelumne River nearby giving our grapes their ripe, fruity flavors with excellent balance.

Winemaking

All of our grapes are hand-picked and immediately pressed as whole clusters to capture their fresh, flavorful character. The grapes were harvested in the early morning to keep acidity at its highest, providing the vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure fruit expressions.

Pairing

Literally translating to "lip stinger" this high acid varietal is perfect with oysters, shellfish, Thai foods (it loves cilantro), tuna, ceviche and salads.

Retail USD

28 / bottle (750 mL)