



Varietal Composition
100% Picpoul Blanc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 0.6 g/L
- TA 6.5 g/L
- pH 3.26
- **Harvest** 9/2/21
- **Bottled** 3/15/22
- **Cases** 323

2021 Picpoul Blanc

Double Gold 2022 International Women's Wine Competition, 98 pts, Best of Class

Gold 2022 California State Fair Wine Competition, 96 pts

Gold 2022 Orange County Wine Competition, 90 pts

Profile

This crisp white offers bright acidity with aromas of lemon-lime "Sprite", lemon meringue, lemon-grass, green apple, and cantaloupe peel. The palate is silky, yet racy, with a long, mineral finish. Buckle up, this wine holds true to its "lip stinger" translation.

Vineyard

We have 1.3 acres of Picpoul Blanc in our Estate Vineyard and love it so much that we are planting 2 more acres. Located in the Mokelumne River-Lodi AVA, our clones are Tablas Creek cuttings from the famed Château de Beaucastel in the Châteauneuf-du-Pape AOC. Our climate is very similar to that of the Southern Rhône, with cool nighttime Delta breezes that help us retain Picpoul's high inherent acidity while providing an excellent balance of fruit.

Winemaking

Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest in the early morning to capture vital acidity that provides vibrancy to the wine. The juice is fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. Sur lie aging in tank until bottling lends texture to this acid driven varietal.

Pairing

Oysters, mussels, shellfish, Thai foods, anything with cilantro, tuna, ceviche, and guacamole.

Retail USD

\$30 / bottle (750 mL)