



**Varietal Composition**  
 100% Picpoul Blanc

<u>AVA</u>	<u>Sub-AVA</u>	<u>Vineyard</u>
Lodi	Mokelumne River	Acquiesce

**Farming:** LODI RULES Sustainable Winegrowing

- **Alc** 12.5%
- **RS** 0.7 g/L
- **TA** 5.7 g/L
- **pH** 3.25
- **Harvest** 8/29/22
- **Bottled** 3/7/23
- **Cases** 323

## 2022 Picpoul Blanc

*Gold* 2023 CA State Fair Wine Competition

*Gold* 2024 American Fine Wine Competition, 90 pts

### Profile

This crisp white offers bright acidity with aromas of lemon, green apple, citrus rind, and a stony minerality. The palate is silky, yet racy, with a long, lingering finish. A more tame acid profile compared to 2021, but still holds true to its "lip stinger" translation. We offer one of the very few bottlings in the U.S. of this unique wine.

### Vineyard

We now have 3 acres of Picpoul Blanc at our estate vineyard. Located in the Mokelumne River-Lodi AVA, our clones are Tablas Creek cuttings from the famed Chateau de Beaucastel in the Chateauneuf-du-Pape AOC. Our climate is similar to that of the Southern Rhone, with cool nighttime Delta breezes that retain Picpoul's high inherent acidity while providing an excellent balance of fruit. Starting out moderate and promising, 2022 brought an unforgiving hot spell at harvest, so we picked a little earlier to uphold quality.

### Winemaking

Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest early in the 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

Perfect with oysters, shellfish, Thai food, cilantro, ceviche, and guacamole.

### Retail USD

\$37 / bottle (750 mL)