



Varietal Composition
100% Picpoul Blanc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiresce

Farming: LODI RULES Sustainable Winegrowing

- Alc 11.5%
- Dosage 5 g/L
- TA 7.9 g/L
- pH 3.20
- Harvest 8/17/21
- Tirage 5/12/22
- Disgorged 5/10/23
- Cases 180

2021 Picpoul Sparkling

Awards

GOLD – 92 pts

2023 International Women's Wine Competition

Profile

With a name like "lip stinger", we feel our Picpoul is a natural fit for sparkling. These bubbles offer aromas of apple, lemon zest, kiwi, and melon rind. A cloud like mousse leads to apricot and green mango driven by its inherent acid on the palate followed by a smooth, stony finish. A first of its kind release for Acquiresce, but certainly not the last.

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.

Winemaking

Clocking in at 18.5 Brix, the fruit was 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 was fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. Bi-weekly bâtonnage was done for 2 months prior to tirage bottling which followed the traditional method for secondary fermentation. This wine stayed en tirage for 12 months prior to disgorgement.

Pairing

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

Retail USD

\$55 / bottle (750 mL)