



Varietal Composition

Picpoul Blanc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 11.5%
- RS 1 g/L
- TA 7.3 g/L
- pH 3.14
- Harvest 9/8/23
- Bottled 2/6/24
- Cases 367

2023 Picpoul Blanc

Gold 2024 LA International Wine Competition (90pts), 2024 International Women's Wine Competition (93pts), 2025 American Fine Wine Competition (93 pts)

Wine Enthusiast 93 pts

Profile

The racing acidity on this year's Picpoul carries lemon meringue, citrus blossom, apricot, fresh lemon, plush peach, pineapple core, and wet river rock all the way to the finish line. We offer one of the few bottlings 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 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. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness at lower Brix and great harvest chemistry.

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 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, ceviche, Thai food, cilantro, anything peanut butter, and guacamole.

Retail USD

\$37 / bottle (750 mL)