



### Varietal Composition

Picpoul Blanc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 12.4 %
- RS 1.1 g/L
- TA 6.8 g/L
- pH 3.22
- Harvest 8/28
- Bottled 2/4/25
- Cases 311

## 2024 Picpoul Blanc

*New Release!*

### Profile

Translated to “lip stinger”, Picpoul is bright, fresh, and mineral driven. We get notes of honeydew, crushed rock, citrus blossom, and salty ocean air. All backed by its signature acidity and a lush texture. The 2024 vintage really put its stamp on this 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. 2024 began mild with rainfall hitting the historical average. The month of July felt like one big brutal heatwave that slowed down physiological ripening. But these Rhone varieties are built for warmer climates and we saw them rebound leading up to harvest. As a result, 2024 wines show volume and persistence with an emphasis on texture.

### 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, peanut butter, and guacamole.

### Retail USD

\$37 / bottle (750 mL)