



Picpoul Blanc, a lesser known Rhône gem and a favorite of ours, often graces our Turbine White blend, but its individual brilliance is undeniable. The 2024 vintage presents a pure expression of this captivating variety, proudly featuring, for the first time, estate-grown fruit from our Anaba vineyard alongside exceptional grapes from neighboring Drennan Family Vineyard. The 2024 growing season in Sonoma Valley was notably smooth, characterized by a warm summer and vital cool nights that contributed to the excellent quality of the fruit. This Picpoul Blanc showcases the inherent liveliness of the grape, now enhanced by the unique character of our estate, resulting in a wine with vibrant aromatics, zippy flavors and a refreshing finish.

# VINEYARD DETAILS

APPELLATION Sonoma Valley ELEVATION 10 ft. SOIL Haire Clay Loam and Huichia Loam

## WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 09/24 & 9/26/24
BOTTLING DATE 02/26/25
AGING 100% stainless fermented and aged

# TECHNICAL DATA

ABV 13.4% pH 3.21 BRIX 22.8 CASES PRODUCED 140

#### TASTING NOTES

NOSE Loaded with citrus, bright lemon zest and white flowers PALATE Juicy, mouthwatering acidity, green melon, pretty salinity FINISH Uplifted finish with lingering texture and bright acid

## CHEF NOTES

Oysters are always a classic pairing for Picpoul Blanc. Because of its vibrant acidity it pairs well with fried foods, too. Try it along side a quinoa salad featuring fresh herbs and a lemon vinaigrette.

