



# 2025 PICPOUL BLANC, SONOMA VALLEY

## ABOUT

While it is a staple in our Turbine White blend each year, the 2025 Picpoul, which translates to lip stinger in French, presents a pure and brilliant expression of this captivating Rhône variety. This vintage features a seamless blend of estate grown fruit from our Anaba Vineyard alongside exceptional grapes from the neighboring Drennan Family Vineyard. The 2025 growing season in Sonoma Valley was defined by a steady, mild summer, with an especially cool July, that allowed for slow ripening and the retention of electric natural acidity. The result is a wine that remains remarkably fresh, lively, and true to its name.

## VINEYARD DETAILS

APPELLATION Sonoma Valley

ELEVATION 10 ft.

SOIL Haire Clay Loam and Huichia Loam

## WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 10/21/2025

BOTTLING DATE 02/24/26

AGING 100% stainless fermented and aged

## TECHNICAL DATA

ABV 12.9%

pH 3.26

BRIX 22.4

CASES PRODUCED 460

## TASTING NOTES

NOSE Citrus, kefir lime, and melon

PALATE Layers of citrus, mandarin, zippy acid, and green apple

FINISH Fresh, lively, clean, mouthwatering

## CHEF NOTES

Oysters are always a perfect pairing for Picpoul Blanc, as its vibrant acidity cuts through their briny richness. The notes of kaffir lime and mandarin also make it a natural match for fried calamari or vegetable tempura. It is equally delicious alongside an herb and goat cheese salad with citrus vinaigrette.



ANABA WINES

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