

# 2023 SONOMA VALLEY PICPOUL BLANC

# BOUT

One of the lesser known Rhône varieties but definitely an Anaba favorite, Picpoul Blanc is often a component of our Turbine White Rhône Blend. However, we love to showcase it on its own in a single bottling, as well. The wine is so refreshing and lively. In this 2023 vintage, we are sourcing from two small but impeccable vineyards within the Sonoma Valley appellation – Snow Vineyard and Drennan Family Vineyard. After a cool and wet winter, the growing season was off to a later start than normal and pushed harvest later as well, but the flavor development was exceptional when the fruit came into the winery.

Fun Fact: Picpoul translates to "lip stinger" because of its high acidity and mouthwatering characteristics.



### VINEYARD DETAILS

APPELLATION Sonoma Valley ELEVATON 10 ft. SOIL Huichica and gravelly clay loam

#### WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 10/10/2023
BOTTLING DATE 03/22/24
AGING 100% stainless fermented and aged

## TECHNICAL DATA

ABV 13.6% pH 3.27 BRIX 22.5 CASES PRODUCED 100

# TASTING NOTES

NOSE Lemon zest, orange blossom PALATE Bright acid, kumquat, zippy with orange pith

FINISH Fresh, lively, mouthwatering

### **CHEF NOTES**

Picpoul Blanc and oysters are a go-to pairing, though it also pairs nicely with a variety of seafood dishes like swordfish and sole. Its vibrant acidity makes it a great partner to fried foods as it cuts through that richness - think fried calamari. Goat cheese is also a beautiful complement.