

PICPOUL BLANC 2023



This Picpoul Blanc bursts with vibrant tropical aromas, showcasing notes of underripe pineapple, zesty lemon, and crisp green apple. The bouquet is further elevated by delicate hints of white flowers, adding an elegant floral touch. On the palate, the wine delivers a lively interplay of flavors, with the green apple and citrus carrying through beautifully, complemented by a refreshing citrus zestiness that lingers. Its balanced acidity and subtle minerality provide structure and a clean, invigorating finish. Bright, energetic, and delightfully complex, this wine captures the essence of freshness and pairs perfectly with a sunny day or a light seafood dish.

Winemaking

ABV: 12.5%

Aging: 4 month stainless steel

Composition: 100% Picpoul Blanc

Soil Type: Redding Gravelly Clay Loam

Production: 168 cases

Vintage: 2023

Growing: Certified Sustainable, Grown Organically

Appellation: Clements Hills, Lodi

The Clements Hills AVA is an American Viticultural Area located in San Joaquin County, California. It is located in the southeast part of the larger Lodi AVA.