

2016 Picpoul blanc

VINEYARD AND VINTAGE NOTES

The torrential rains that brought an end to the drought in California were also responsible for the abundance of grapes picked in the 2016 harvest.

The grapes in this wine came to us from our good friends at Lion Ranch Vineyards and Winery where they're family-farmed by hand. Only in exceptional years do they have Picpoul to share.

WINEMAKING NOTES

Having only limited experience with this varietal we were surprised by the very quick yet cool fermentation this wine experienced, going all the way to dry in only four days and never topping 75 degrees.

Other than a small amount of Viognier included to add complexity this was a very simple wine to create, basically just let nature take the lead and try not to get in the way.

WINEMAKER TASTING NOTES

This little-known grape is only grown in two vineyards – a total of less than an acre – in the Santa Clara Valley. Thanks to the wet spring there was just enough fruit available to make a small bottling of single-varietal Picpoul blanc.

This is a bright yet well-grounded wine with a nose that's preserved lemon and wet river rock. On the palate notes of honeydew melon and peach come forth to provide complexity in a wine that's usually used only for blending.

Oysters are the perfect pairing for this wine, it's slightly saline minerality blending nicely with the oyster's ocean tang. Our preference – because we're not fond of oysters – is to pair the 2016 Picpoul blanc with a dish of Spaghetti with Mussels, Clams, and Garlic wine sauce.



Varietal: 95% Picpoul blanc, 5% Viognier

Appellation: Santa Clara Valley

Harvest Date: October 31th & September 8th, 2016

Alcohol: 13.1%

TA: 6.4 g/L

pH: 3.42

RS: 0.11%

Oaking: None

Bottling Date: September 6th, 2017

Production: 21 cases

Aging Potential: 7 years from vintage