



HALTER RANCH VINEYARD

2017 PICPOUL BLANC

Blend: 100% Picpoul Blanc
Harvest Dates: Picpoul Blanc –
Block 76: 10/20/17
Block 46: 10/19/17

Fermentation: Fermented cold (approximately 52 degrees) in a stainless-steel tank, primary fermentation lasted 18 days. This wine did not undergo malolactic fermentation.

Aging: Tank aged 'sur lie' for 6 months.

Alcohol: 11.20%

pH: 3.02

TA: 5.9 g/L

Bottled: April 17, 2018

Production: 700 Cases



TASTING NOTES

Picpoul Blanc is a Rhône varietal commonly associated with the Languedoc-Roussillon and Châteauneuf-du-Pape regions in Southern France. Picpoul Blanc literally translates to *lip stinger*, a reference to its natural high acidity. Although we traditionally use Picpoul Blanc as a blending grape, in special years we will bottle a standalone offering. This wine mimics its French counterpart in Picpoul de Pinet with a lean body and bright acidity. Aromas of crushed pineapple, key lime pie and orange blossoms lead to a light, silky palate with notes of pink grapefruit and lemon meringue. Enjoy this offering with bold cheeses, seafood and cream-based pastas.

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