Dic poul

VINTAGE:

2024

DRINKABILITY:

2025-2028

SERVING TEMP: 48°F

VINEYARD:

- 70% Beeswax (Arroyo Seco)
- 30% Sweetwater (Monterey)

PH:

3.30 pH

ABOUT THE VINTAGE:

The 2024 California winegrape harvest got off to an early start in many regions following a rainy winter, a cool spring, and a warm summer. Weather conditions remained moderate through September which allowed sugars, acid, and flavors to stay in balance. Overall, the harvest in our cool climate vineyards of Monterey resulted in outstanding wines with excellent varietal character, pronounced aromatics, and balanced acidity. 100% stainless steel fermentation and aging.

LABEL ART:

Super elegant hand drawing (to help with pronunciation) by Wendy Cook

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STORY:

"Picpoul" translates literally to "lip stinger". It is a high acid, savory, white, rustic grape variety, especially well suited for seafood. Thrifty (which is to say it overcrops likes nobody's business), extremely high yielding, the vines must be aggressively thinned for uniform ripeness and flavor intensity.

VARIETAL: 100% Picpoul

ALC:

11 %



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SHELF TALKER

White flowers, pineapple & a refreshing finish

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ESTABLISHED IN 1983

