

# 2016 Picpoul · Arroyo Seco · Beeswax Vineyard

Picpoul, sometimes “*pique-poule*”, or lip-stinger, is an exceptionally beloved *cépage* of Southern France, lending balance to *cuvées* that might otherwise veer off into the direction of the fulsome.

## TASTING NOTES

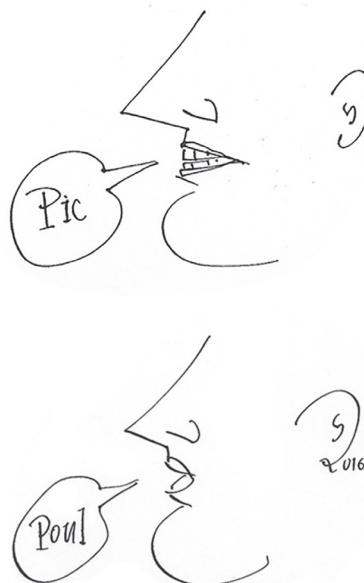
This is our fifth vintage Picpoul from Beeswax, and very confidently I’d suggest that it is, far and away, our best effort to date. Picpoul or “lip-stinger” is known, of course for its tingling acidity, but coupled with its singular savoriness, it creates a dramatic sensation on the palate. I know that it’s impossible to smell the sensation of saltiness, but the nose of our Picpoul is maritime, coupled with a discreet suggestion of peaches, wildflowers and the (we really can’t help it, but it’s in there) ubiquitous fragrance of beeswax. This wine is utterly brilliant with the briniest oysters you can find or Dungeness crab.

## VINEYARD NOTES

Impressively bracing natural acidity (no acidification was done), with echoes of the ocean. Beeswax Vineyard, in Arroyo Seco, is after all, only a hop, skip and jump away from the cool breezes of Carmel. Whether lips are literally stung by a “*coup de picpoul*” is open to debate, but lips are certainly known to smack at the ultra-savoriness of this unique grape variety.

## FOOD PAIRING NOTES

Grilled octopus with lemon, moussaka, sardines *a la plancha*. Grilled Sardines with Frisée & Whole-Grain Mustard Dressing.



## VITAL STATISTICS

Varietal Composition: 100% picpoul  
Appellation: Arroyo Seco  
Vineyard: Beeswax  
Alcohol by Volume: 12.7%  
TA: 6.2 g/L  
pH: 3.46  
Production: 838 cases  
Serving Temperature: 50-55° F  
Optimal Drinkability: Drinkable upon release  
(Apr. 2017), 1-3 years ageability  
Pronunciation: pique-poule  
Label Artist: Wendy Cook

## REGION



## BEESWAX VINEYARD



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