Bonny Doon Vineyard

Jic Doul

ESTABLISHED IN 1983

VINTAGE:

2022

DRINKABILITY:

Now - 2026

SERVING TEMP:

48°F

VINEYARD:

88% Picpoul

- 40% Beeswax, Arroyo Seco
- 33% Rava, Paso Robles
- 15% Sweetwater, Monterey

12% Vermentino

• 100% Creston Ridge, El Pomar District

WINEMAKING:

"The redoubtable Beeswax Vineyard in the Arroyo Seco of Monterey County has the very singular habit of producing white grapes all of which coincidentally enough express the unique scent of...well, beeswax. Along with beeswax, one apprehends the rather discreet scent of white flowers and perhaps pineapple. But while the scent of Picpoul is subtle, one is forcefully struck by the wine's bracing acidity and its unique savoriness (who's you-mami?); there is a discernible quality of brininess that makes this wine an absolutely perfect match for all manner of nutriment of the crustacean and molluscan variety."

-Randall Grahm (Winemaker/Founder)

LABEL ART:

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

CONTACT:

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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.

88% Picpoul 12% Vermentino

VARIETAL:

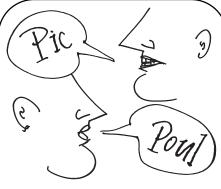
ALC:

10.5 %





Shelf Talker



White flowers, pineapple & a refreshing finish



