

2021 EL DORADO PICPOUL BLANC

THE WINE

Perhaps, our most esoteric offering. This white-skinned varietal holds a deep history in the French winegrowing region of the Southern Rhône's famed Chateauneuf-du-Pape with most being blended into both rouge and blanc cuvées. We find Picpoul Blanc to be a varietal that thrives in our high-elevation terror, and who's grace and precision, is a testament to how purely beautiful El Dorado blancs can be.

WINEMAKER NOTES

Picpoul Blanc ripens late in the season while holding beautifully balanced acidity. Made with great intention the grapes were cold pressed whole cluster before being sent to tank for a 24 hour brown out process. The following day the juice was racked to a stainless steel tank to allow for pure varietal flavor extraction and a new French Oak puncheon for a touch of compliexity and texture. The juice fermented at a consistant 63 degrees.

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TASTING NOTES

Our goal was to craft something crisp and elegant, and 2021 afforded us that opportunity. With stony, resonant floral-fruit tones in the aromatics, hinting at the complexity that is to be found on the palate. This wine is viscous but very lively, full of delightful notes of lychee, white pepper, vanilla and lemon curd.

SUMMARY

VINTAGE 2021	ALCOHOL BY VOLUME 13.1%
APPELLATION El Dorado	CASES PRODUCED 239
COMPOSITION 100% Picpoul Blanc	estate vineyards 100% Green Valley Ranch
suggested retail \$28	ÉLEVAGE REGIMEN 4 Months sur lees: 78% Stainless Steel 22% New French Oak Puncheon