Picpoul Blanc
2018

The 2018 Tablas Creek Vineyard *Picpoul Blanc* (also known as *Piquepoul* or *Piquepoul Blanc* in France) is Tablas Creek's eleventh bottling of this traditional Southern Rhône varietal, used in Châteauneuf du Pape as a blending component, and best known from the crisp light green wines of the Pinet Region in the Languedoc. Derived from the French "piquer" (to sting), in France the grape is known for its bright acidity, its minerality, and a clean lemony flavor. We have found that in California, it maintains its bright acidity, but also develops an appealing tropical lushness.

The 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. Although rainfall was just 70% of normal, the rains came late, delaying the onset of bud-break and the beginning of the growing season. The cool weather continued most of the year, punctuated by a six-week heat wave in July and early August. But temperatures moderated before picking began, and harvest proceeded under slightly cooler than normal conditions, allowing us to pick without stress and producing fruit (and wines) with intense flavors and good balancing acidity.

The Picpoul grapes were whole cluster pressed, and fermented using native yeasts in a mix of stainless steel and neutral 60-gallon acacia barrels to achieve a balance of freshness and richness. It completed malolactic fermentation in barrel, and was bottled in June 2019.

The 2018 *Picpoul Blanc* is exuberantly tropical on the nose, with aromas of fresh pineapple, crushed rock, toasted coconut, and vanilla custard. The palate shows flavors of grilled pineapple, passion fruit, star anise, and sea spray minerality. The wine finishes saline and clean, with lingering flavors of lemon curd and wet rocks. Drink now and over the next few years.

TECHNICAL NOTES

- 100% Picpoul Blanc
- 13.2% Alcohol by Volume
- 450 Cases Produced

FOOD PAIRINGS

- Fried Calamari
- Thai dishes with lemongrass & ginger
- Dover sole