

2017 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

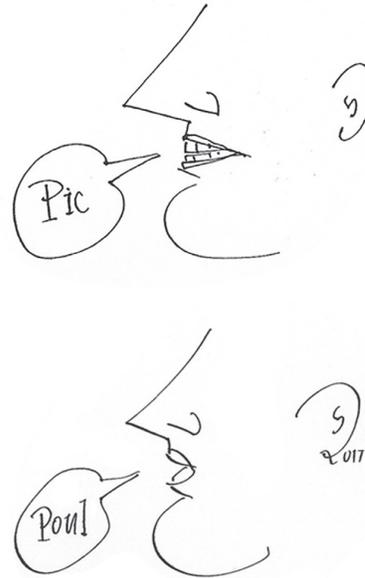
This is our sixth vintage Picpoul from the Beeswax vineyard, and very confidently I’d suggest that it is, far and away, our best effort to date. Picpoul or “lip-stinger” is known, of course for its tingling acidity, but coupled with its singular savoriness, it creates a dramatic sensation on the palate. (The ’17 is perhaps a little bit softer than *vendanges d’antan*.) 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. The ’17 seems to possess a unique suggestion of spearmint, which is a fragrance that seems to pop up every now and then in other varieties grown at Beeswax Vineyard. This wine is utterly brilliant with the briniest oysters you can find or Dungeness crab.

VINEYARD NOTES

The picpoul grape variety is a naturally vigorous and productive grape variety. Impressive good natural acidity (no acidification was done), with echoes of the ocean breeze. Beeswax Vineyard, in Arroyo Seco, is after all, only a hop, skip and jump away from the cool breezes of the Carmel Valley. 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 (this is *Umami Central*) of this unique grape variety.

FOOD PAIRING NOTES

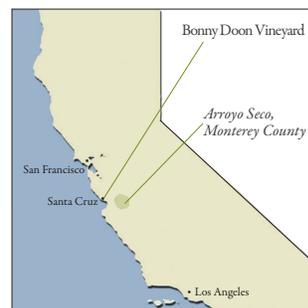
Grilled octopus with lemon, moussaka, sardines *a la plancha*. Grilled Sardines with Frisée & Whole-Grain Mustard Dressing.



VITAL STATISTICS

Varietal Composition: 100% picpoul blanc
Appellation: Arroyo Seco
Vineyard: Beeswax
Alcohol by Volume: 12%
TA: 6.2 g/L
pH: 3.5
Production: 1,500 cases
Serving Temperature: 48-52° F
Optimal Drinkability: Drinkable upon release
(Jan. 2018), 2-4 years ageability
Pronunciation: peek-pool
Label Artist: Wendy Cook

REGION



BEESWAX VINEYARD



**BONNY DOON
VINEYARD**

328 Ingalls Street, Santa Cruz, CA 95060 | USA | Earth
831.425.3625 | sales@bonnydoonvineyard.com | www.bonnydoonvineyard.com

