

UNTI

D R Y C R E E K V A L L E Y

PICPOUL BLANC

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GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.6% BY VOLUME

HARVESTED:
SEPTEMBER 15, 2022

AGING:
CONCRETE EGG

BRIX AVG:
22.7

BOTTLED:
4/18/2023

BLEND:
100% PICPOUL

CASES PRODUCED:
50

ACIDITY: 5.8 g/L
pH: 3.40
ALCOHOL: 13.6%

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2 0 2 2 P I C P O U L B L A N C

VARIETAL/VINEYARD: 0.6 acres planted in 2004 and 2018. We now have enough fruit to blend with Cuvée Blanc and make a few single varietal cases.

VINTAGE: 2022 began with a dry winter that transitioned into a cooler spring with some intermittent light rains, wind and cold spells. These ultimately played a role in naturally lowering our yields throughout the estate. Lower yields especially benefit our whites and rosè blocks because it enables us to achieve ideal aromatic and flavor development, along with uniformity in ripeness. Finally in mid-August we experienced much warmer temperatures that persisted until mid-September, finishing off the ripening process with full, expressive aromatic and flavor development.

WINEMAKING: De-stemmed and pressed off skins. Fermented and aged in concrete eggs to offer some of the oxidative benefits of oak, without imparting wood flavor. No malo-lactic fermentation.

STYLE/DESCRIPTION: The 2022 is the most compelling version we have made to date – just in time for summer. Those familiar with picpoul have likely travelled to Southern France or simply love French wine. It is the light, crisp white you have in toasty Languedoc summers. In Dry Creek Valley, picpoul can attain a bit more concentration and acidity than in the Languedoc, which is one of the reasons we chose to bottle some separately. Due to the lack of malo-lactic fermentation, the wine retains picpoul's prototypical citrus and honey character in a crisp and lively wine. I don't know if it's the name or the style, but we have some die-hard Picpoul fanatics, which means that our measly 50 cases will be gone by mid-July.