

UNTI

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

PICPOUL BLANC

2 0 2 4

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.0% BY VOLUME

H A R V E S T E D :
SEPTEMBER 12, 2025

B R I X A V G :
21.2

B L E N D :
100% PICPOUL BLANC

A C I D I T Y : 6.8 g/L
p H : 3.41
A L C O H O L : 13.0%

A G I N G :
STAINLESS STEEL TANKS

B O T T L E D :
4 / 21 / 25

C A S E S P R O D U C E D :
70

W W W . U N T I V I N E Y A R D S . C O M

2 0 2 4 P I C P O U L B L A N C

VARIETAL/VINEYARD: Our Picpoul Blanc comes from two small vineyard blocks planted in 2004 and 2018. We planted Picpoul to compliment Vermentino and Grenache Blanc in our Cuvée Blanc. Our young vine Picpoul has a bit more personality and depth than what you find in France's Languedoc region, which inspired us to bottle a small amount on its own, particularly once we planted the additional half acre in 2018.

VINTAGE: 2024 started out just as we like it, with a cold wet winter that gave our soils a long and deep soaking which would no doubt benefit us later during the warmer summer and fall months. Winter gave way to a cooler, wet spring that seamlessly became more moderate just in time for the critical time of bloom, which ultimately gave us an even set and average yielding vintage. Things really warmed up in July, we had multiple 100+ days, but luckily the ample soil moisture from the winter and spring, combined with our deep-rooted 20-30 year old vines, afforded us robust and healthy canopies that gave the fruit plenty of shade and protection.

WINEMAKING: The grapes are de-stemmed, pressed, and sent to tank where the juice is allowed to settle for 24 hours prior to fermentation. Our Picpoul was fermented solely in stainless steel tanks at temperatures below 70 degrees to retain bright aromas. We prevented this wine from going through malolactic fermentation, thereby preserving the bright natural acidity that we enjoy.

STYLE/DESCRIPTION: Our Picpoul is medium bodied with amazing citrus aromas and flavors. This vintage shows its hallmark purity of delicate lemon, white citrus flower and a racy acidity/minerality that makes this wine ideal with seafood, particularly oysters. A true UNTI deep cut, this wine has been a hit with our mailing list in the past, so our limited inventory will not last long.