

2012 Picpoul

102 cases

Tasting Notes

This intriguing wine has bright lemon balm aromas and flavors that are backed by lively citrus zest and wet stone notes. Bone dry and intensely fresh, this is perfect for pairing with shellfish. The overall acid structure and enticing aromas make this a standout wine..

Harvest Notes

Vineyard: Boushey Vineyard

Appellation: Yakima Valley

Varietal: 100% Picpoul

Vineyard

Located at high elevation, the celebrated Boushey Vineyard produces wines of distinct character with balanced acidity. Layered soils and long, cool, slow ripening time allow for complex flavor development. 2011 was the first harvest using Boushey fruit for Syncline Winery. We are so impressed by the quality, delicious complexity and brilliant acidity, we plan to keep working with this vineyard for the long term.

Vinification

The fruit is hand harvested and transported to the winery in the early morning. All fruit is whole cluster pressed with press fractions kept separate. Settled overnight without the use of sulfites and then racked to stainless steel tanks. Native fermentation completes in mid December. Occasional lees stirring and no malolactic fermentation contribute clean aromas while maintaining acidity. All white wines are kept on the lees until bottling. Blended and sterile bottled in March.

