



## 2025 PICPOUL

### APPELLATION:

Walla Walla Valley  
The Rocks District of Milton-Freewater

### VINEYARD:

San Tommaso Vineyard

Certified LIVE and Salmon-Safe

### TECHNICAL NOTES:

pH 3.25  
TA 0.65 g/100mL  
Alcohol 13.0% By Volume

### FERMENTATION:

Handpicked and whole cluster pressed. Fermented in 225L French oak barrels at cool temperatures, with a long, steady fermentation. Aged briefly on fine lees to build texture while maintaining the crisp, mouthwatering finish that defines Picpoul.

### AGING:

8 months in neutral French oak barrels

### PRODUCTION:

110 cases

### SENSORY NOTES:

A truly rare expression from The Rocks District, this Picpoul stands apart as one of the few white varietals grown on these famed cobblestones. This very aromatic wine opens with bright citrus, green apple, and white peach, with a hint of the stony minerality that speaks directly to the site. On the palate, vibrant acidity drives a clean, focused profile, balancing ripeness with precision. The finish is long and mouthwatering.

**92 Points** – *Paul Gregutt*