

LOR ENZA

2022

PICPOUL BLANC
TERRA ALTA VINEYARD

CLEMENTS HILLS
LODI CALIFORNIA

11% ALC.
VEGAN FRIENDLY, GLUTEN FREE
ORGANICALLY FARMED

Our 15th Anniversary

BY MELINDA KEARNEY AND
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SEASON

Weather was complex with a frost scare early in the season. During harvest, fruit was ripening earlier or later than expected, a heat wave scorched over labor day and there was tension in the air as we vied for pick dates and trucks. Surprisingly, our picks were steady, if not a bit later than in vintages past.

VINEYARD

The Terra Alta vineyard is located in Clements Hills at the foot of the Sierra Foothills. Farmed organically, the vines were planted in 2014 in Redding Gravelly Clay Loam.

WINEMAKING

Picpoul Blanc is a late ripening variety that holds its massive acidity. The clusters were hand picked on September 12, just after the full moon under a moody night sky and then gently pressed. Juice was fermented in a single stainless steel tank and bottled on February 14, 2023.

TASTING NOTES

Luminous pale yellow. Aromas of unripe pear, manzanita flowers, hay. The wine arrives on the palate with loads of acid, kiwi, citrus, melon, lime, honey, minerality, finishing crisply.