



2023 Puzzle Vine Picpoul Blanc

Tasting Notes: Rich, crisp, and sleek, full bodied Rhone white with toasted peach and apricot notes, stone fruit and honeysuckle. A lip stinger.

Food Pairings: Best served chilled, great with smoked oysters, herbed goat cheese, shellfish, and spicy Thai food.

Technical Data:

<i>Alcohol</i>	12.8%
<i>Harvest Brix</i>	22.6
<i>PH</i>	3.38
<i>RS</i>	< .025%
<i>SO2</i>	< 50ppm
<i>Color</i>	Pale yellow
<i>Aroma</i>	Pear, lemon and green apple
<i>Taste</i>	Peach and apricot
<i>ServeTemp</i>	38-45f

Winemaking Process: Hand-picked, sorted, 75% de-stemmed, 25% whole cluster, gently pressed with our air bladder press into fermentation tank, chilled for 48 hours, RH4600 yeast, cold fermentation, inhibit Malolactic fermentation, tank settled, vegan fining, paper filters.

Sales Points: 100% Estate Grown and Bottled, 2023 is the 8th vintage of our Puzzle Vine Picpoul Blanc, authentic, value priced, 21-year record of quality.

About the Producer: Keeling Schaefer Vineyards, Rod Keeling and Jan Schaefer are the farmers and the winemakers. We grow mostly Rhone varieties on our 42.5-acre vineyards planted in 2004, 2007, 2009, 2023, 2024, 2025, 2026.



UPC- 694263971735

Tasting Room Retail Price- \$18.00

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