

Tipsy Rose Wines

2024 Lip Zinger

Region: Yolo County, Lodi AVA, CA

Vineyard: Windmill Vineyard/JDM Organic Farm

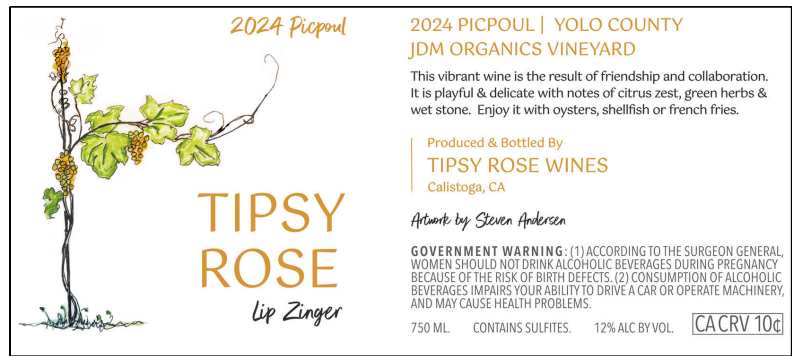
Vintage: 2024

Varietals: Picpoul

Farming: Certified Organic/Biodynamic Practice

Wine Type: Still White

Winemaker: Maria Chiancola



WINERY OVERVIEW:

This project began modestly, after several years as a wine retailer. I wanted to learn more about the product I was selling. To do so, I joined Jerome Bressy at Gourt de Mautins in Rasteau, France for a harvest in 2014. I learned so much, and wanted to know more. In 2016, I went to Napa to assist Nicole Abiouness with her harvest. She encouraged me to make a barrel of my own wine. That was the start of Topsy Rose Wines.

Rhone varietals are my own personal preference, so I began there. First, Grenache, then adding Viognier, Syrah, and a saignée Rosé. Over the past nine years, I have continued to add varietals, and to learn, drawing on the relationships that I have developed as a boutique retailer, talking to any winemaker willing to share their technique and their philosophy. Most winemakers are excited to share. That has been my education.

My goal is a simple one. I want to make wine that is precise, delicious, approachable, affordable, and pleasant to enjoy. I also prioritize responsible treatment of the earth and ethical care for the people with whom I work. To do that, I work closely with my growers, all of whom are organic, sustainable, and regenerative, and who are willing to allow me to have some say in how my grapes are treated and when they are picked. I want to preserve freshness and balance, which starts in the vineyard. From there my philosophy is to gently guide those grapes thru a natural fermentation with minimal intervention.

VINEYARD NOTES:

Windmill Vineyards/JDM Organic Farm is a family owned property that has roughly 40 acres dedicated to organically farmed vines. Jeff Morgan began this project, guided by Steve Matthaisson, with the aim of growing grapes biodynamically for small to medium size producers. Currently, they sell to just six winemakers, including Matthaisson and Chris Brockway. I am thrilled to get some of my fruit from Jeff and his vineyard manager, Sergio. They care for the vines with the utmost ethics and environmental care. The soil is fine-silty silt loams and silty clay loams. They are well-drained and formed from alluvium from mixed rocks. The climate is Mediterranean with a cooling marine influence from the Delta regions to the south that moderates the heat of the Central Valley. They practice biodiversity, green harvesting, controlling yields to improve quality, and make use of natural techniques to avoid pests and problems without using chemicals, focusing instead on working with nature in harmony to produce the best grapes they can.

The Picpoul was hand harvested at midnight on August 27th at 22 Brix.

WINEMAKING NOTES

Direct to press, whole cluster, native yeast fermentation in stainless steel at 50F. No fining. Racked once before light filtration, minimal SO2 added at bottling. A very small amount of Grenache Blanc was added to give texture and body to the wine.

TASTING NOTES:

As the name suggest this wine is refreshing. It is seemingly delicate but exhibits a solid structure and alluring tension. There are subtle aromatics of green apple, lemon grass, citrus blossom, and melon, along with wet stone, and petrichor. The wine is light on the palate, uplifting in body, fresh, crisp without tart, and very approachable. The finish is bright due to the bracing acidity, so enjoy it with shellfish or some fried calamari.

TECHNICAL INFO:

RESIDUAL SUGAR:	0.0g/L
PH:	3.2
TA:	5.8g/L
ALCOHOL:	12%
BOTTLES PRODUCED:	480
BOTTLE SIZE:	750ml
BOTTLES PER CASE:	12

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