

91 points

Reviewed by Lisa Perrotti-Brown



THE WINE PALATE

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2024 Copia White

Expressive, Fragrant, Orchard Fruit, Chalky, Lemon, White Pepper, Medium bodied, Refreshing Acidity, Subtle Oak, Chalky Texture, Ready to Drink

Region: United States, California, Central Coast, Paso Robles

Main Grape Variety: Roussanne

Reviewer's Comments: The 2023 White is a blend of 60% Roussanne, 25% Viognier, and 15% Picpoul Blanc, aged for 7 months in 18% amphora, 15% stainless steel, and the rest in French oak (40% new). It skips out of the glass with cheery notes of yellow apples and juicy peaches, plus hints of chalky dust, lemongrass, and white pepper. The medium-bodied palate is racy and refreshing, with a compelling chalkiness to the texture and pure orchard fruit flavors, finishing chalky.

Food Pairings: Roast Chicken, Shrimp/Prawns, White Fish, Pasta (creamy)

Drinking Window: 2025–2030

Color: White **Type:** Table **Dryness:** Dry

Main Grape Variety: Roussanne **Blend:** Yes **Alcohol:** 13.9%

Certified Sustainability: Unknown **Tasting Date:** October, 2025

Price at Tasting: \$50