

# BISHOP'S PEAK CHARDONNAY

## SAN LUIS OBISPO COUNTY

*The goal with the Bishop's Peak Chardonnay is to produce wine that reflects the distinct aroma and flavor of cool climate chardonnay in the purest way possible. Consequently no new oak barrels are used for fermentation or aging. The 2018 vintage was produced entirely from Chardonnay grapes grown sustainably in coastal San Luis Obispo County, predominantly in stainless steel with some neutral French oak barrels.*



V. 2018 | 13.5 % alcohol

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### VARIETAL

*100% Chardonnay*

### APPELLATION

*San Luis Obispo County*

### SOIL TYPE

*sandy clay loam*

### AGING

*sur lie in stainless steel and neutral French oak barrels*

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### AROMAS

*white peach, bright lemon, pineapple and orange blossom*

### FLAVOR PROFILE

*green apple, lime zest, and mouthwatering salinity*

### FINISH

*crisp, refreshing*