



2023 Bishop's Peak Chardonnay

SAN LUIS OBISPO COAST

About the vineyards and vintage

The Bishop's Peak Chardonnay represents a mélange of our Chardonnay vineyards in the San Luis Obispo Coast region, including Oliver's Vineyard, Monte Sereno, Las Ventanas and the Rincon Vineyard. The 2023 season began with a wet winter and saturated soil conditions due to a series of atmospheric river systems that brought 49 1/2 inches of rain to the Arroyo Grande Valley, more than double the long-term average. Yields were the highest since 2018 and the wines of 2023 express charm and approachability.

Technical Information

Alcohol: 13.5%

Acid: 0.57g/100ml

pH: 3.36

Production: 4003 cases

Suggested Retail Price: \$25

Winemaking

SIP Certified Sustainably grown grapes were pressed and fermented with native yeast in a combination of neutral oak barrels and stainless steel. The wine completed partial native malolactic fermentation and aged 6 months in a combination of stainless steel and neutral french oak barrels.

Tasting Notes & Food Pairings

Aromas of papaya, orange rind, pineapple and white lillies lead to flavors of kiwi, crushed rocks, cream, honeydew and meyer lemon. The finish is vibrant and thirst quenching. Try the 2023 Bishop's Peak Chardonnay as an aperitif or with your favorite vegetable sushi roll or sashimi. This wine is vegan.

Previous scores: 91 points / Vinous - 90 points / Wine Enthusiast



TALLEY

VINEYARDS

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