



2024

Bishop's Peak Chardonnay

CENTRAL COAST

About the vineyards and vintage

Named after the iconic mountain that watches over San Luis Obispo, the Bishop's Peak Chardonnay is a fresh expression of life on the Central Coast. Made entirely in stainless steel to keep it bright and lively, it's a wine that feels just like the place, coastal and approachable. The 2024 growing season presented both challenges and rewards: the key challenge was a crop that was 30% below average, while the reward was stunning quality. With a small harvest in 2024, we looked beyond our home vineyards to find fruit that still captured the spirit of the region.

Technical Information

Alcohol: 13.3%

Acid: 0.57g/100ml

pH: 3.48

Production: 1891 cases

Suggested Retail Price: \$24

Winemaking

Sustainably grown grapes were pressed and fermented in stainless steel to preserve its pure, vibrant character. The wine completed full malolactic fermentation and aged 7 months before being bottled without filtration. This wine is vegan.

Tasting Notes & Food Pairings

Aromas of pineapple, cantaloupe rind, and macadamia nut lead to flavors of white peach, wet slate and grapefruit zest with a hint of salinity on the finish. Try the 2024 Bishop's Peak Chardonnay with a poke bowl on the beach.

2023 Score: 90 points / Wine Enthusiast



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