



2023 Bishop's Peak Pinot Noir

SAN LUIS OBISPO COAST

About the vineyards and vintage

The key component of the Bishop's Peak Pinot Noir comes from the Greengate Vineyard located in the heart of the Edna Valley region, blended with fruit from our estate vineyards in the Edna and Arroyo Grande Valleys. 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: 0.56g/100ml

pH: 3.68

Production: 5939 cases

Suggested Retail Price: \$25

Winemaking

SIP Certified Sustainably grown grapes were destemmed, then fermented with native yeast in stainless steel tanks and small open top fermenters, which were punched down by hand. The wine aged 6 months in 20% new French oak barrels.

Tasting Notes & Food Pairings

Aromas of raspberry, blood orange, prickly pear and dill lead to flavors of cranberry, red currant, orange rind, fresh cut pine and thyme. The finish is juicy. The 2023 Bishop's Peak Pinot Noir is versatile enough to pair with a variety of dishes: vegetable pad see ew, grilled salmon or hoison duck bao buns. This wine is vegan.

Previous scores: 91 points / Vinous - 93 points / Wine Enthusiast



TALLEY

VINEYARDS

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TALLEYVINEYARDS.COM
INFO@TALLEYVINEYARDS.COM