



2016 Chardonnay

Edna Valley



The 2016 growing season was one of the very best in the 30 year history of Talley Vineyards. After four years of severe drought, El Niño conditions brought the most rainfall to the region since 2011. After a cool and windy spring, temperatures throughout the season were moderate, especially during the critical summer months when veraison and ripening occurred. The absence of severe heat for any extended period during the harvest season meant that the grapes were harvested at a moderate pace at optimal ripeness. Yields in the vineyard were consistent with five year averages and the resulting wines reflect the concentration, balance and elegance that is the hallmark of the confluence of a perfect growing season and a wine growing approach committed to capturing all the potential of Coastal San Luis Obispo County.

- ◆ Produced entirely from Chardonnay grapes grown in Oliver's Vineyard
- ◆ Whole-cluster pressed and fermented with native yeast in stainless steel and neutral French oak barrels
- ◆ Harvested September 10 - 29, 2016
- ◆ No malolactic fermentation
- ◆ Aged *sur lie* in stainless steel and neutral French oak barrels
- ◆ Bottled in May 2017
- ◆ 13.5% alcohol

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 2016 vintage was produced entirely from Oliver's Vineyard in the Edna Valley, predominantly in stainless steel with some neutral French oak barrels.

The 2016 vintage of Bishop's Peak Chardonnay is light straw in appearance and reveals aromas of lemon, white peach, and jasmine. On the palate, intriguing notes of orange creamsicle, pear juice, and lime zest are enhanced by a chalky minerality. Try pairing this refreshing Chardonnay with oysters on the half shell or linguini with clams.