



2017 Chardonnay

San Luis Obispo County



In 2017, the five year drought officially ended when we received over 30 inches of rainfall in the Arroyo Grande Valley. Cool, wet conditions persisted into the spring which delayed growth and critical vineyard operations, including pruning, mowing, tillage and shoot thinning. Growth was vigorous, which resulted in very large vine canopies and the need for extensive leaf removal to reduce mildew and botrytis pressure, both of which are deleterious to quality. Yields in the vineyard were variable, with some blocks above average, but most below, leading to overall production that was slightly less than 2016, though better than the historic low of 2015. Due to uneven ripening, botrytis and an intense Labor Day heat wave, the wines of 2017 will reflect distinct complexity of aroma and flavor. Overall, it was a challenging season that will reward growers who worked hard to keep their fruit clean as well as winemakers who sorted extensively. Both techniques are standard practice at Talley Vineyards and we look forward to wines consistent with past vintages, though a bit more developed in their youth.

- ◆ Produced entirely from Chardonnay grapes grown in coastal San Luis Obispo County
- ◆ Whole-cluster pressed and fermented with native yeast in stainless steel and neutral French oak barrels
- ◆ Harvested August 31 – September 28, 2017
- ◆ No malolactic fermentation
- ◆ Aged *sur lie* in stainless steel and neutral French oak barrels
- ◆ Bottled in May 2018
- ◆ 13.6% 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 2017 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.

The 2017 vintage of Bishop's Peak Chardonnay offers bright aromas of lemon verbena, pear, mandarin, and a hint of crushed chalk. The palate is lush, marked by bright acidity and energetic notes of green papaya, lemon zest, and honey dew. Try pairing this refreshing Chardonnay with lemon asparagus risotto or grilled prawns.