



2020
Bishops' Peak Chardonnay

SAN LUIS OBISPO COAST

Alcohol: 13.5%

Residual Sugar: 2.16

Total Acidity: 5.2

pH: 3.33

Brix at harvest: 22.5

Aging:

9 months in a combination of stainless steel and neutral french oak barrels

Vinification:

fermented with native yeast in a combination of neutral oak and stainless steel, partial native malolactic fermentation occurred

Soil Type:

various

Aromas:

white nectarine, lemongrass, nougat, lemon

Flavor Profile:

pineapple, peach juice, pencil shavings, apple cider

Finish:

clean and juicy

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