



**2020**

## **Bishop's Peak Pinot Noir**

SAN LUIS OBISPO COAST

**Alcohol:** 13.8%

**Residual Sugar:** 0.34

**Total Acidity:** 5.5

**pH:** 3.66

**Brix at harvest:** 23.8

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**Aging:**

8 months in French oak barrels, 20% new oak

**Vinification:**

Fermented in open top fermenters with native yeast, punched down by hand

**Soil Type:**

various

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**Aromas:**

dried cranberry, juicy cherry, wet earth, graphite, rose petals

**Flavor Profile:**

juicy pluot, cherry cola, licorice, sawdust, pepper jelly

**Finish:**

spicy juicy finish

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