



2021

Bishop's Peak Chardonnay

SAN LUIS OBISPO COAST

Alcohol: 13.5%

Residual Sugar: 0.07

Total Acidity: 5.0

pH: 3.65

Brix at harvest: 23.2

Aging:

7 months in French oak barrels, 20% new oak

Vinification:

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

Soil Type:

various

Aromas:

cranberry, strawberry, wax, toasted rye

Flavor Profile:

rhubarb, plum, candied cherries, dried herbs, forest floor

Finish:

vibrant and supple

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