



2021

Bishop's Peak Pinot Noir

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: most notably calcareous clays and shaly loam

Aromas:

cranberry, plum, clove

Flavor Profile:

cherry, granite, orange rind, cacao

Finish:

focused finesse

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