



2022

Bishop's Peak Chardonnay

SAN LUIS OBISPO COUNTY

Alcohol: 13.5%

Total Acidity: 6.0

pH: 3.47

Brix at harvest: 22.5

Aging:

7 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, predominantly calcareous clay

Aromas:

green apple, flint, mandarin, sweet peas

Flavor Profile:

honeydew, wet rocks, lemon tart, honeysuckle

Finish:

bright and juicy

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