



Bishop's Peak

2010 Pinot Noir

San Luis Obispo County



The 2010 growing season began with average rainfall for the season and a warm spring that allowed for excellent fruit set. Yields were moderate for pinot noir. The summer featured foggy mornings followed by cool afternoons with daily high temperatures in the mid 70s. A six day warm period in mid-September finished ripening the crop. Acidity was higher than normal due to the cool season.

- Produced entirely from hand harvested pinot noir grapes grown in southern San Luis Obispo County (Arroyo Grande Valley, Nipomo and Edna Valley) as well as the cool west side of Paso Robles
- Fermented with native yeasts in open top fermenters
- Aged 10 months in French oak barrels, 20% new
- Bottled in July 2011

The 2010 Bishop's Peak Pinot Noir offers aromas of boysenberry, cherry, and juicy plum with hints of forest floor. Dark fruit flavors are predominant with cherry and cigar box notes and an expansive finish. Enjoy this wine paired with salmon or pork tenderloin.