

# 2015 Sauvignon Blanc

## Edna Valley

Yields in 2015 in Coastal San Luis Obispo County were the lowest since 2011 due to inclement spring weather which caused poor fruit set, as well as the effects of the ongoing drought. Warm and dry summer conditions coupled with the small yield, resulted in an early harvest which was completed in our estate vineyards on September 22, 2015. Ideal growing conditions during the late spring and summer resulted in little mildew and botrytis pressure, which can be a challenge in our cool coastal region. The wines produced in 2015 will be similar to those produced in the immediately preceding vintages of 2013 and 2014, emphasizing harmony and balanced acidity, though with more concentration due to the low yields.

- ☞ Produced entirely from sauvignon blanc grapes grown in Oliver's Vineyard
- ☞ Hand-harvested September 11 - 14, 2015
- ☞ Stainless steel fermented with native yeast
- ☞ Aged 6 months in stainless steel and neutral oak barrels
- ☞ 603 cases bottled in March 2016

Light straw in appearance, the 2015 Bishop's Peak Sauvignon Blanc displays vibrant aromas of lemon and guava complemented by hints of dried herbs and a touch of fresh cut grass. On the palate, tropical notes of papaya, kiwi, and melon rind are partnered with crisp mineral undertones. With bright acidity and a mouthwatering finish, this sauvignon blanc is an excellent match for goat cheese or pan-seared sea scallops.