



2015 Chardonnay

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 chardonnay grapes grown in Oliver's Vineyard
- ◆ Whole-cluster pressed and fermented with native yeast in stainless steel and neutral French oak barrels
- ◆ Harvested September 11-22, 2015
- ◆ No malolactic fermentation
- ◆ Aged *sur lie* in stainless steel and neutral French oak barrels
- ◆ Bottled in March 2016
- ◆ 13.4% alcohol

Beautiful pale straw in hue, the 2015 vintage of Bishop's Peak Chardonnay reveals lush aromas of white peach, kiwi, and a hint of apricot skin. Soft and juicy on the palate with notes of orange, pineapple, and pear, this well-balanced chardonnay culminates in a long, supple finish. Try pairing it with fresh scallops or pan seared sea bass.