



2015 Pinot Noir San Luis Obispo County



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. The wines produced in 2015 are similar to those produced in the immediately preceding vintages of 2013 and 2014, emphasizing harmony and balanced acidity, though with more concentration and structured tannins due to the low yields.

- ◆ Produced entirely from pinot noir grapes grown in cool Coastal San Luis Obispo County
- ◆ Fruit from McCullough, C-Bar, Topotero, and Stone Corral Vineyards
- ◆ Hand-harvested August 20 - September 10, 2015
- ◆ Fermented with native yeasts in open top fermenters
- ◆ Aged 10 months in French oak barrels, 31% new
- ◆ Bottled in June 2016
- ◆ 13.5% alcohol

Produced entirely from Pinot Noir grown in Coastal San Luis Obispo County, combining both purchased and estate grown grapes, this wine is bottled before the next harvest to preserve the fresh red fruit flavors and charm that distinguish the varietal.

Translucent garnet in appearance, the 2015 Bishop's Peak Pinot Noir offers a bouquet of sour cherry, wet gravel, and a hint of cinnamon spice. The palate is soft and delicate with notes of strawberry, raspberry, and bay leaf and finishes with a pop of acidity. Enjoy this pinot noir with fresh ahi poke or roasted beet and fennel salad.