



2016 Chardonnay

Edna Valley



The goal with the Bishop's Peak Chardonnay is to produce wine that reflects the distinct aroma and flavor of cool climate chardonnay in the purest way possible. Consequently no new oak barrels are used for fermentation or aging. The 2016 vintage was produced entirely from Oliver's Vineyard in the Edna Valley, predominantly in stainless steel with some neutral French oak barrels.

- ◆ 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 10 - 29, 2016
- ◆ No malolactic fermentation
- ◆ Aged *sur lie* in stainless steel and neutral French oak barrels
- ◆ Bottled in May 2017
- ◆ 13.5% alcohol



90 Points "Limpid yellow. Fresh pear, melon, orange zest and a hint of chamomile on the nose; a subtle hint of leesiness emerges slowly. Juicy and round on the palate, offering ripe citrus and orchard fruit flavors accented by a smoky nuance. Silky and focused on the finish, which shows good lift, spicy cut, and very good, floral-driven persistence."

JOSH RAYNOLDS, NOVEMBER 2017