

# CHARDONNAY

## SAN LUIS OBISPO COUNTY

*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 2018 vintage was produced entirely from Chardonnay grapes grown sustainably in the San Luis Obispo Coast region, predominantly in stainless steel with some neutral French Oak barrels.*

V. 2018 | 13.5% alcohol

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### VARIETAL

*100% Chardonnay*

### APPELLATION

*San Luis Obispo County (Arroyo Grande Valley/Edna Valley)*

### SOIL TYPE

*Marimel Sandy Clay Loam, Diablo Clay, Cibo Clay*

### AGING

*6 months neutral French Oak barrels and stainless steel-No malolactic fermentation*

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### AROMAS

*White peach, bright lemon, orange blossom*

### FLAVOR PROFILE

*Green apple, lime zest*

### FINISH

*Crisp, refreshing*

### FOOD PAIRING

*Shell fish, light appetizers*

