

BISHOP PINE

VINEYARDS

CHARDONNAY

2019 CALIFORNIA

THE CALIFORNIA BISHOP PINE

The Bishop Pine (*Pinus muricata*) is a pine tree native to California's coastal regions, where our family's vineyards and San Martin winery are located. The origin of the tree's name comes from being first identified near the Mission of San Luis Obispo in California's Central Coast. The Bishop Pine is resilient, able to grow in arid conditions and dry rocky soil.

VINEYARDS

The same coastal climate that nurtures the native California Bishop Pine creates ideal conditions for vineyards to flourish, producing richly flavorful grapes. Our sunny, temperate climate allow grapes to reach full ripeness, while preserving crisp acidity. Our winemaking team, led by Christophe "Cris" LeGrandjacques, selects grapes from vineyards across the state's growing regions that best exemplify classic California Chardonnay varietal grape flavors. The result is a crisp yet buttery rich, complex Chardonnay.

Appellations: Lodi, Arroyo Seco, Monterey

WINEMAKING

The grapes are harvested, gently pressed, and fermented in stainless steel to preserve delicate aromas and crispness. After a secondary malolactic fermentation, adding buttery creaminess, the wine was aged in a French and American oak barrels for 12 months. Aging in American oak enhances the wine's tropical fruit aromas and flavors, while the French oak imparts toasty vanilla accents. A selection of different barrel lots was blended and gently filtered prior to bottling.

Alc. by Vol. 14%, TA 5.1, pH 3.44, RS 3.5 g/L

WINEMAKER'S NOTES

Taste Profile: Aromas and flavors of ripe mango, crisp apple, and pear, with toasted brioche and French vanilla notes, and a creamy, buttery smooth finish.

Food Pairing: This wine pairs with a wide range of dishes. Try it with sage-roasted chicken, seared scallops with brown butter sauce, or roasted vegetables with creamy polenta.

