

BISHOP PINE

VINEYARDS

CHARDONNAY
2021 CALIFORNIA

THE CALIFORNIA BISHOP PINE

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 on California's Central Coast. Bishop Pine trees are resilient and 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 allows 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

WINEMAKING

After the grapes were harvested, the free-run juice was fermented in stainless steel to preserve delicate aromas and flavors. Next, the wine was racked into American oak barrels, where it went through secondary malolactic fermentation, adding buttery creaminess. The wine then spent 10 months aging in barrel sur lies, adding toastiness and enhancing the tropical fruit characteristics. A selection of different barrel lots was blended and gently filtered prior to bottling.

Alc. by Vol. 14.2%, TA 4.8%, pH 3.57

WINEMAKER'S NOTES

Taste Profile: Aromas and flavors of fresh tropical fruit, with mango, 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.

