



BISHOP PINE

VINEYARDS

CHARDONNAY

2023 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. 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 flavors.

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 7 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 5.0%, pH 3 .40

TASTING NOTES

Flavors of toasted croissant and vanilla wafers with an array of tropical fruits including coconut, pineapple and guava. Finishes long and creamy.

PAIRINGS

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.

