



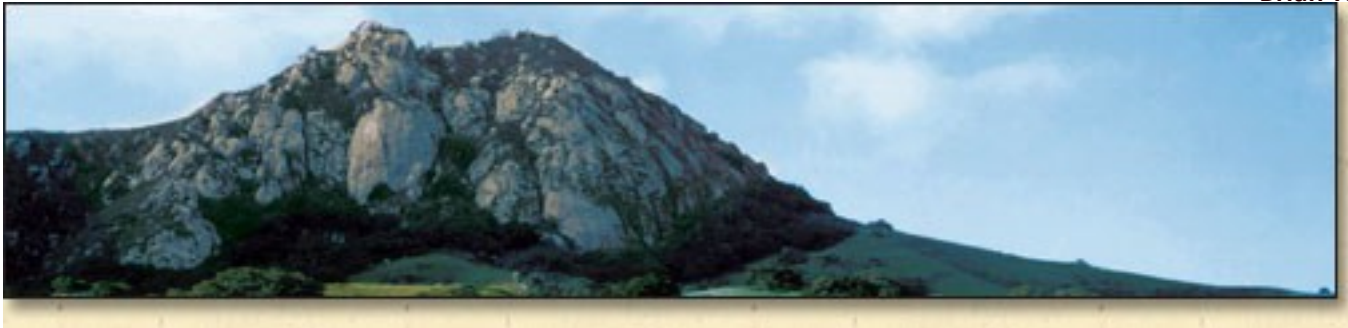
The Talley family makes wine under the **Bishop's Peak** label with this objective: to produce honest wines of good value that display the distinctive character of San Luis Obispo County's two winegrowing regions. These regions are the Paso Robles area to the north, and the Edna and Arroyo Grande valleys in South County. The goal is to produce wines that reflect the unique character of their south central coast origins.

Farmers in the Arroyo Grande Valley since 1948, the Talley family chose Bishop's Peak, an iconic local landmark, as the symbol for distinctive wines that reflect the diversity of the Central Coast region. Bishop's Peak wines are produced in small lots from vineyard sites that balance production and quality to deliver exceptional value. The wines are made with the same attention to detail that is the hallmark of Talley Vineyards.

The grapes for Bishop's Peak wines are purchased from growers who share the Talley family's commitment to quality. Brian Talley works closely with these growers to ensure that yields are moderate and that quality is maximized. All Bishop's Peak grapes are hand harvested, and the wines hand crafted by the Talley Vineyards winemaking team.

"Bishop's Peak is what we call our "growers' label." Everything produced under the Talley Vineyards label is from estate-grown fruit. Bishop's Peak wines are made from grapes sourced from small, local growers."

-Brian Talley



2009 Chardonnay Central Coast

Though the 2009 growing season was dry, with just over 12 inches of rain, it was very temperate and ideal for grape growing. The summer featured foggy mornings followed by cool afternoons with daily high temperatures in the mid 70s. The crop was the largest since 2005. An unusually long heat spell started on Labor Day, initiating a fast and furious harvest. The quality of the fruit was exceptional with concentrated, intense flavors and balanced acidity.

- A blend of chardonnay grapes from Monterey County, the Edna Valley, and Arroyo Grande Valley
- Whole-cluster pressed and stainless steel-tank fermented
- 10% Malolactic fermentation
- Aged sur lie in stainless steel and neutral French oak barrels
- Bottled March 2010

The 2009 Bishop's Peak Chardonnay has a lively bouquet of orange blossom with hints of green apple and tropical fruit. The fresh citrus theme continues on the palate and leads to a refreshingly crisp finish. This elegant chardonnay pairs well a wide variety of appetizers and light seafood dishes.

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