



2008 Rosemary's Vineyard Chardonnay Arroyo Grande Valley



The 2009 year began with a cold winter which led to some frost damage. Bud break was very even and the remainder of the year was marked by mild temperatures and healthy, even vine growth. An intense heat wave occurred in early September causing many grapes to ripen simultaneously. The harvest in the Arroyo Grande Valley was slightly larger than average and the quality of the fruit was exceptional with concentrated, intense flavors.

- Produced entirely from estate grown chardonnay grapes
- 100% Rosemary's Vineyard fruit
- Hand harvested September 8 – September 30, 2009
- The yield averaged 2.2 tons per acre
- 100% barrel fermented, aged *sur lie* 16 months in French oak
- 30% new barrels
- Bottled in January, 2011

This chardonnay has brightly layered aromas of lemon zest and wet stone with subtle notes of white flowers. On the palate this wine is delicate with citrus and mineral flavors that lead into a clean finish. This chardonnay is a perfect complement to grilled mahi mahi or steamed lobster with chive butter.

94 Points

Wine Enthusiast Online. 10/1/2011. A brilliant Chardonnay, bone dry and crisp in acidity. Almost lean in citrus and mineral flavors, but on further inspection shows complex layers of toast, honeysuckle, peach and stone, with a deft touch of new oak. Feels weighty and important, and finishes wonderfully dry. – [S.H.](#)

92 Points

Robert Parker Wine Advocate. 8-31-11 Issue 196. Reviewed by Antonio Galloni. The 2009 Chardonnay Rosemary's Vineyard flows across the palate with layers of vivid fruit, mint and rosemary. It is a beautiful, precise wine that impresses for its considerable elegance, finesse and multi-dimensional finish. This is a terrific effort from Brian Talley. Anticipated maturity: 2012-2019.