



## 2015 Chardonnay Edna Valley



Yields in 2015 in Coastal San Luis Obispo County were the lowest since 2011 due to inclement spring weather which caused poor fruit set, as well as the effects of the ongoing drought. Ideal growing conditions during the late spring and summer resulted in little mildew and botrytis pressure, which can be a challenge in our cool coastal region. Warm and dry summer conditions coupled with the small yield, resulted in an early harvest which was completed in our estate vineyards on September 22, 2015. The wines produced in 2015 will be similar to those produced in the immediately preceding vintages of 2013 and 2014, emphasizing harmony and balanced acidity, though with more concentration due to the low yields.

- ◆ Produced entirely from proprietor grown chardonnay grapes from Oliver's Vineyard
- ◆ Hand-harvested September 11 - 21, 2015
- ◆ The average yield was 3 tons per acre
- ◆ Naturally barrel fermented with native yeast
- ◆ Aged *sur lie* 14 months in French oak barrels, 15% new
- ◆ 283 cases bottled in November, 2016
- ◆ 13.8% alcohol

Produced entirely from Oliver's Vineyard, including both the original 1991 planting and the more recent 2006 section, this wine is meant to express both the classic Talley Vineyards style and the distinctive character of the Edna Valley AVA, marked by calcareous clay soils and cool marine influenced climate. The 2015 vintage is brilliant yellow gold in color, revealing crisp aromatics of lime leaf, yellow apple, wet granite, and a hint of marzipan. The palate is bright with notes of lime rind, early-pick tangerine, and a dash of almond flour. This well-balanced wine finishes off with flavors of toasted baguette with salted French butter. Enjoy with roasted Brussels sprouts or chicken risotto.