



2015 Pinot Noir 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. 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 are similar to those produced in the immediately preceding vintages of 2013 and 2014, emphasizing harmony and balanced acidity, though with more concentration and structured tannins due to the low yields.

- ◆ Produced entirely from proprietor grown pinot noir grapes from Stone Corral Vineyard
- ◆ Hand-harvested August 25 - 29, 2015
- ◆ 3 day cold soak, fermented with native yeast in 1.5 ton fermenters
- ◆ Aged 19 months in French oak barrels, 31% new
- ◆ 258 cases bottled in March 2017
- ◆ 13.3% alcohol

Representing a diversity of vineyard blocks within the Stone Corral Vineyard, this wine expresses both the classic Talley Vineyards style and the distinctive character of the south western Edna Valley with its sandy clay loam soil and proximity to the ocean, just four miles to the west.

Cranberry in hue, the 2015 Edna Valley Pinot Noir offers a bouquet filled with hints of blueberry, raspberry, and black tea. On the palate, notes of plum, blackberry preserve, and juicy strawberry are complemented by a touch of loose tobacco. Try pairing this pinot noir with honey-glazed quail with grilled radicchio or a balsamic watermelon salad.