



2015 Oliver's Vineyard 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. 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 2.56 tons per acre
- ◆ Naturally barrel fermented with native yeast
- ◆ Aged *sur lie* 16 months in French oak barrels, 20% new
- ◆ 457 cases bottled in February 2017 without filtration
- ◆ 14.1% alcohol

This chardonnay is produced entirely from the original section of Oliver's Vineyard planted in 1991 and named for Talley Farms founder Oliver Talley. One of two vineyards owned by the Talley Family in the Edna Valley AVA, just four miles from the ocean, the sandy clay loam soil of the site produces balanced Chardonnay with pronounced saline notes in the aroma and flavor.

The 2015 vintage of Oliver's Vineyard Chardonnay is light straw in appearance. The nose reveals alluring aromas of Valencia orange and morning toast. The palate is rich and suave, with notes of mandarin peel, white peach, and apricot. This chardonnay will pair beautifully with a fresh orzo and spinach salad or dishes featuring avocado, including guacamole.