



2015 Rincon Vineyard Chardonnay Arroyo Grande 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 estate grown chardonnay grapes from the Rincon Vineyard
- ◆ Hand-harvested August 31 – September 16, 2015
- ◆ The average yield was 2.32 tons per acre
- ◆ Naturally barrel fermented with native yeast
- ◆ Aged *sur lie* 17 months in French oak barrels, 20% new
- ◆ 437 cases bottled in February 2017 without filtration
- ◆ 13.3% alcohol

Produced entirely from own rooted chardonnay planted by Don Talley in 1984 at the top of the Eastern hillside of the Rincon Vineyard, the site is marked by calcareous clay soils where the vines struggle to produce small crops of intensely flavored grapes. It has been recognized by *Wine Enthusiast Magazine* as a *Grand Cru* of California.

The 2015 vintage of the Rincon Vineyard Chardonnay offers aromas of bright lemon, confectioners' sugar, and a touch of flint. Notes of roasted coffee bean, Asian pear, and honeysuckle on the palate are matched with mouth watering salinity. Try pairing this alluring chardonnay with swordfish and roasted vegetables or a spinach and leek frittata.