



2015 Rosemary's 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 Rosemary's Vineyard
- ◆ Hand-harvested August 17 - 28, 2015
- ◆ The average yield was 2.97 tons per acre
- ◆ Naturally barrel fermented with native yeast
- ◆ Aged *sur lie* 17 months in French oak barrels, 20% new
- ◆ 436 cases bottled in February 2017 without filtration
- ◆ 13.4% alcohol

Overlooking the Pacific Ocean and surrounding Rosemary Talley's home, Rosemary's Vineyard is the coolest site at Talley Vineyards, has distinctive chalky shale soils and produces chardonnay marked by refreshing acidity. It produces our most ageworthy and highly regarded wines.

The 2015 vintage of Rosemary's Chardonnay is pale straw in appearance. On the nose, creamy notes of hazelnut and croissant are balanced by a hint of white flower. The palate is marked by a zesty acidity, with notes of lemon balm, juicy Golden Delicious apple, and crushed rock. Try pairing this chardonnay with Petrale sole garnished with a corn relish or soft Camembert cheese.