



2015 Rosemary's Vineyard Pinot Noir 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 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 estate grown pinot noir grapes from Rosemary's Vineyard
- ◆ Hand-harvested August 5 - 21, 2015
- ◆ The average yield was 1.78 tons per acre
- ◆ Fermented with native yeast in 1.5 ton fermenters
- ◆ Aged 18 months in French oak barrels, 35% new
- ◆ 524 cases bottled in March 2017 without filtration
- ◆ 13.7% alcohol

Overlooking the Pacific Ocean and surrounding Rosemary Talley's home, Rosemary's Vineyard is the coolest vineyard site we farm. The combination of the cool climate and shaly loam soil type produces exceptional pinot noir with bright flavors, firm structure and refreshing energy.

With an exquisite boysenberry hue, the 2015 vintage of Rosemary's Vineyard Pinot Noir offers aromas of cherry, plum, and jasmine. Soft mineral nuances of river rock on the palate are complemented by notes of tart blackberry and candied cherry. Try this well-balanced and structured pinot noir with pork chops or pan roasted duck with a balsamic reduction.