



## 2016 Chardonnay Edna Valley



The 2016 growing season was one of the very best in the 30 year history of Talley Vineyards. After four years of severe drought, El Niño conditions brought the most rainfall to the region since 2011. After a cool and windy spring, temperatures throughout the season were moderate, especially during the critical summer months when veraison and ripening occurred. The absence of severe heat for any extended period during the harvest season meant that the grapes were harvested at a moderate pace at optimal ripeness. Yields in the vineyard were consistent with five year averages and the resulting wines reflect the concentration, balance and elegance that is the hallmark of the confluence of a perfect growing season and a wine growing approach committed to capturing all the potential of Coastal San Luis Obispo County.

- ◆ Produced entirely from proprietor grown Chardonnay grapes from Oliver's Vineyard
- ◆ Hand-harvested September 13 - 28, 2016
- ◆ Naturally barrel fermented with native yeast
- ◆ Aged *sur lie* 14 months in French oak barrels, 10% new, 20% one year old
- ◆ 245 cases bottled in December 2017
- ◆ 14.1% alcohol

Produced entirely from Oliver's Vineyard, including both the original 1991 planting and the more recent 2006 section, this wine is meant to express both the classic Talley Vineyards style and the distinctive character of the Edna Valley AVA, marked by calcareous clay soils and cool marine influenced climate.

Golden straw in color, the 2016 vintage of Edna Valley Chardonnay offers intriguing aromas of lemon meringue, river rock, and freshly peeled winter citrus. The palate is rich with notes peach nectar, toasty brioche and freshly churned butter. Try pairing this Chardonnay with honey-glazed quail or Alaskan salmon.