



# 2016 Pinot Noir

## 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 Pinot Noir grapes from Stone Corral Vineyard
- ◆ Hand-harvested August 31 - September 3, 2016
- ◆ 3 day cold soak, fermented with native yeast in 1.5 ton fermenters
- ◆ Aged 16 months in French oak barrels, 36% new
- ◆ 246 cases bottled in February 2018
- ◆ 14.3% alcohol

Representing a diversity of vineyard blocks within the Stone Corral Vineyard, this wine expresses both the classic Talley Vineyards style and the distinctive character of the south western Edna Valley with its sandy clay loam soil and proximity to the ocean, just four miles to the west.

The 2016 Edna Valley Pinot Noir is pale ruby in appearance and offers aromas of plum, dried cranberry, and bay leaf. The palate is supple with notes of raspberry, toffee, and rhubarb. Try pairing this Pinot Noir with soft brie cheese or fennel-rubbed leg of lamb.