



2016 Oliver's Vineyard 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 the San Luis Obispo Coast region.

- ◆ Produced entirely from proprietor grown Chardonnay grapes from Oliver's Vineyard
- ◆ Hand-harvested September 28 and 29, 2016
- ◆ The average yield was 4.13 tons per acre
- ◆ Naturally barrel fermented with native yeasts
- ◆ Aged *sur lie* 15 months in French oak barrels, 10% new, 21% one year old
- ◆ 435 cases bottled in February 2018 without filtration
- ◆ 14.1% alcohol

This Chardonnay was produced entirely from the original section of Oliver's Vineyard planted in 1991 and named for Talley Farms founder Oliver Talley. One of two vineyards owned by the Talley Family in the Edna Valley AVA, just four miles from the ocean, the sandy clay loam soil of the site produces exotic Chardonnay featuring notes of guava and mandarin with distinct salinity.

The 2016 vintage of Oliver's Vineyard Chardonnay is pale straw in appearance and expresses bright aromas of apricot, orange blossom, and white peach. The palate is supple with soft caramel notes that lead to a rich and toasty finish. Try pairing this Chardonnay with Camembert cheese or whole roasted chicken on a bed of carrots and onions.