



2016 Rincon Vineyard Chardonnay Arroyo Grande 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 estate grown Chardonnay grapes from Rincon Vineyard
- ◆ Hand-harvested September 8, 12, and 27, 2016
- ◆ The average yield was 2.59 tons per acre
- ◆ Naturally barrel fermented with native yeasts
- ◆ Aged *sur lie* 15 months in French oak barrels, 21% new, 21% one year old
- ◆ 404 cases bottled in February 2018 without filtration
- ◆ 13.8% alcohol

Produced entirely from own rooted Chardonnay vines planted by Don Talley in 1984 at the top of the Eastern hillside of the Rincon Vineyard, the site is marked by calcareous clay and weathered sandstone soils that result in low yields and profound minerality. The Rincon Vineyard has been recognized by *Wine Enthusiast Magazine* as a *Grand Cru* of California.

Golden yellow in hue, the 2016 vintage of Rincon Vineyard Chardonnay offers aromas of grilled pineapple, cantaloupe, and a hint of crème brûlée. The palate is rich and dense with ripe citrus notes up front and mineral characteristics that carry through the finish. Try pairing this Chardonnay with grilled chicken or soy glazed salmon.