



2016 Rosemary's 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 Rosemary's Vineyard
- ◆ Hand-harvested September 7, 8, and 19, 2016
- ◆ The average yield was 4.6 tons per acre
- ◆ Naturally barrel fermented with native yeasts
- ◆ Aged *sur lie* 15 months in French oak barrels, 20% new
- ◆ 403 cases bottled in February 2018 without filtration
- ◆ 13.8% alcohol

Overlooking the Pacific Ocean and surrounding Rosemary Talley's home, Rosemary's Vineyard is the coolest site at Talley Vineyards, has distinctive chalky shale soils and produces chardonnay marked by refreshing acidity. It produces Talley Vineyards most ageworthy and highly regarded wines.

Golden yellow in appearance, the 2016 vintage of Rosemary's Chardonnay offers up aromas of peach skin, lychee fruit, orange blossom, with a hint of toast. On the palate, notes of green apple and mandarin rind are bolstered by energetic acidity and distinctive salinity. Enjoy this refreshing Chardonnay with fresh scallops and avocado or creamy risotto.