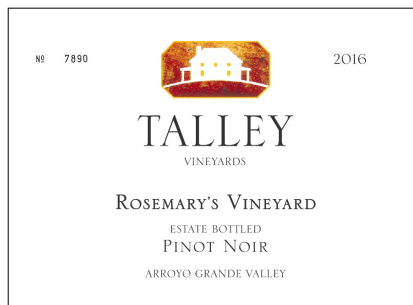




# 2016 Rosemary's Vineyard Pinot Noir Arroyo Grande Valley

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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 Pinot Noir grapes from Rosemary's Vineyard
- ◆ Hand-harvested August 25 – September 1, 2016
- ◆ The average yield was 2.39 tons per acre
- ◆ Aged 18 months in French oak barrels, 10% new, 20% one year old
- ◆ 438 cases bottled in March 2018 without filtration
- ◆ 13.7% alcohol

Overlooking the Pacific Ocean and surrounding Rosemary Talley's home, Rosemary's Vineyard is the coolest vineyard site we farm. The combination of the cool climate and shaly loam soil type produces exceptional Pinot Noir with bright flavors, firm structure and refreshing energy.

The 2016 vintage of Rosemary's Vineyard Pinot Noir is brilliant ruby in hue. Plum and strawberry aromas on the nose are complemented by black tea and wet earth undertones. The palate is soft, characterized by fine tannins and notes of black cherry, rich plum, and wet cement. Try pairing this Pinot Noir with wild mushroom risotto or grilled salmon.

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