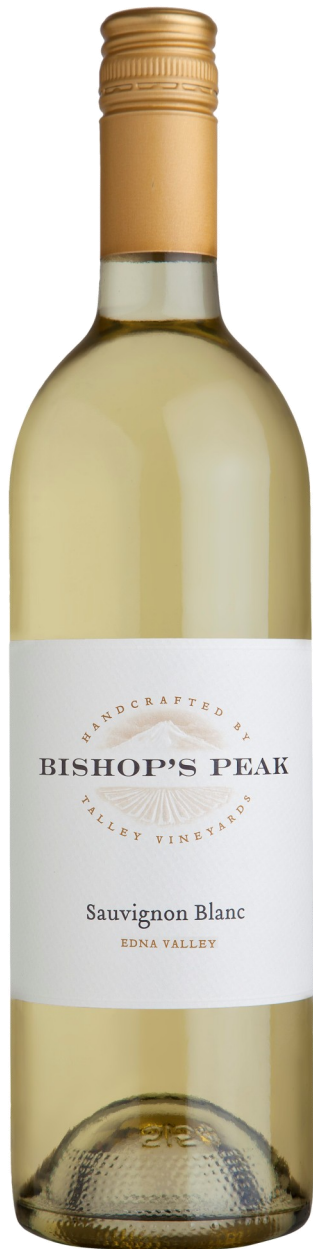




2017 Sauvignon Blanc

Edna Valley



In 2017, the five year drought officially ended when we received over 30 inches of rainfall in the Arroyo Grande Valley. Cool, wet conditions persisted into the spring which delayed growth and critical vineyard operations, including pruning, mowing, tillage and shoot thinning. Growth was vigorous, which resulted in very large vine canopies and the need for extensive leaf removal to reduce mildew and botrytis pressure, both of which are deleterious to quality. Yields in the vineyard were variable, with some blocks above average, but most below, leading to overall production that was slightly less than 2016, though better than the historic low of 2015. Due to uneven ripening, botrytis and an intense Labor Day heat wave, the wines of 2017 will reflect distinct complexity of aroma and flavor. Overall, it was a challenging season that will reward growers who worked hard to keep their fruit clean as well as winemakers who sorted extensively. Both techniques are standard practice at Talley Vineyards and we look forward to wines consistent with past vintages, though a bit more developed in their youth.

- ◆ Produced entirely from Sauvignon Blanc grapes grown in Oliver's Vineyard
- ◆ Hand-harvested September 7 - 29, 2017
- ◆ Fermented with native yeast
- ◆ Aged 5 months in stainless steel and neutral oak barrels
- ◆ Bottled in March 2018
- ◆ 13.7% alcohol

Sauvignon Blanc dates to the original Rincon Vineyard plantings in 1982. Since 2006 it has been produced from grapes grown at Oliver's Vineyard in the Edna Valley. It is vinified in a combination of French oak barrels and stainless steel to balance richness with the refreshing character of cool climate Sauvignon Blanc.

The 2017 Bishop's Peak Sauvignon Blanc is pale straw in appearance and exudes ripe aromas of honey dew, guava, pear juice and a hint of tomato leaf. The palate is crisp, revealing notes of kiwi, lemon zest, peach, and green apple skin. Perfect for summer alfresco dining, enjoy this refreshing Sauvignon Blanc with a frisee salad with grilled peaches, goat cheese, and champagne vinaigrette.