



# Connoisseurs' Guide

AUGUST 2011

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## **TALLEY Rincon Vineyard Arroyo Grande Valley 2009**

2 Puffs. 92 Points.

The annual task of tasting through the new Talley Chardonnays and choosing a favorite is an especially happy task, and the deep, exceptionally well-crafted Rincon grabs the sweepstakes in this outing. It is rich, well-fruited, a bit tight and slightly complex all at once, and, if its solid structure marks it as an ageworthy wine that can be comfortably cellared away, it will make memorable drinking even now. **\$40.00**

## **TALLEY Rosemary's Vineyard 2009 Arroyo Grande Valley.**

90 Points.

We are fans this wine's sense of solidity, and we like its firm balance. We enjoy its nervy young fruit, its deft use of complementary oak and its lightly mineral accents. We wish, however, that it were a little more outgoing and a tad less stiff. We have no doubts that it will unfold nicely with age, yet there is no getting around the fact that it is still a bit stingy and will need to expand and soften if it is to match the convincing charms of its cellarmate above. **\$46.00**

## **TALLEY Arroyo Grande Valley 2009**

1 Puff. 89 Points

85% Rincon Vineyard; 15% Rosemary's Vineyard. Much in the manner of its cellarmates, this solid and still nervy wine is a bit stiff in feel. It displays a good measure of very young, tightly structured fruit and smacks here and there of apples, lemons and toasty spice. It earns recommendation by dint of its structure and depth rather than by accessibility and outgoing fruit, but it is a Chardonnay that is built for aging and will certainly improve if given the chance. **\$26.00**

## **TALLEY Oliver's Vineyard Edna Valley 2009**

1 Puff. 89 Points.

Although again firmly balanced and showing very clear kinship with the rest of the Talley efforts, this one stands out by being a little rounder and more forthright in fruit with apples and honey and sweet oak sharing the billing. It crisps up at the finish and takes on a faint stony tang, and, if showing fine potential for a few years of improvement, it is an entirely likeable wine that will be useful early on. **\$32.00**

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