



WINE ENTHUSIAST

M A G A Z I N E

REVIEWS—March 2013

2010 Estate Chardonnay—91 Points

Talley produces some of the best Chardonnays on the Central Coast. Although this isn't one of their single vineyard bottlings, it's a splendid wine, dry, crisp and silky. It shows complex citrus, vanilla and mineral flavors, and should pair with lobster, shrimp and scallops.

2010 Oliver's Vineyard Chardonnay—87 Points

This Chardonnay seems a bit overmanipulated; the oak sticks out in the form of vanilla and butterscotch flavors. But you'll also find plenty of tropical fruit and tangerine notes that are brightened by brisk acidity. Drink now.

2010 Rincon Vineyard Chardonnay—90 Points

While this is not Talley's best Rincon ever, it is rich and elegant. You'll find tropical fruit, orange and toasty oak flavors, with a burst of citrusy acidity. Drink now.

2010 Rosemary's Vineyard Chardonnay—93 Points

Another success for Talley from this vineyard, especially given the challenges of the chilly vintage. It shows ripe tropical fruit, spice and vanilla flavors, with a creamy texture. At its best now, it will pair nicely with lobsters, scallops or crabs.

2010 Estate Pinot Noir—84 Points

Dry and acidic, this has flavors of cola and sour cherry candy. This unlikely to develop with age, so drink up.

2010 Stone Corral Vineyard Pinot Noir—92 Points

This is crisp and pure with Edna Valley intensity, offering complex waves of raspberry and cherry pie, savory spice and exotic sandalwood flavors that are girded with tangy, minerality. Drink now with steak, lamb or tuna.

2010 Rincon Vineyard Pinot Noir—94 Points

This shows how a wine can be both immediately delicious and drinkable, yet possess that extra stuffing to make it complex and ageable. It offers generous raspberry, cherry, chocolate, vanilla and spice flavors, balanced with gorgeous acidity and a hint of dusty tannins. Drink now—2018.

2010 Rosemary's Vineyard Pinot Noir—96 Points

Exceptionally delicious to drink now, this is rich, vibrant and complex. It offers wave after wave of raspberry and cherry pie filling, rose tea, mineral and smoky sandalwood flavors, which are all wrapped into an incredibly fine texture of complex tannins and vibrant acids. The finish is dry and graceful. It's tough to keep your hands off of this wine, but it should hold in the bottle for 6–8 years, gradually losing fruit and gaining earthy, mushroomy complexities.
