



2015 Estate Chardonnay Arroyo Grande Valley



Yields in 2015 in Coastal San Luis Obispo County were the lowest since 2011 due to inclement spring weather which caused poor fruit set, as well as the effects of the ongoing drought. Warm and dry summer conditions coupled with the small yield, resulted in an early harvest which was completed in our estate vineyards on September 22, 2015. The wines produced in 2015 will be similar to those produced in the immediately preceding vintages of 2013 and 2014, emphasizing harmony and balanced acidity, though with more concentration due to the low yields.

- ◆ Produced entirely from estate grown chardonnay grapes from the Arroyo Grande Valley
- ◆ 60% Rincon Vineyard, 28% Rosemary's Vineyard, 8% Las Ventanas Vineyard, 4% Monte Sereno Vineyard
- ◆ Hand-harvested August 12 – September 19, 2015
- ◆ Naturally barrel fermented with native yeast
- ◆ Aged *sur lie* 16 months in French oak barrels, 25% new
- ◆ Bottled in February 2017
- ◆ 13.3% alcohol

The signature white wine of Talley Vineyards, the Estate Chardonnay represents a pure expression of the calcareous soils and cool maritime climate of the Arroyo Grande Valley produced in a classic old world style, incorporating barrel fermentation and aging. This bottling dates to the inaugural vintage of 1986 and was the first Chardonnay produced in the Arroyo Grande Valley.

Pale gold in appearance, the 2015 Estate Chardonnay offers aromas of cantaloupe, yellow apple skin, and a hint of toasted bread crumbs. The palate is juicy and bright. Notes of peach nectar, stone fruit pith, wet river rock, and lemon curd lead to a refreshing and slightly toasty finish. Try pairing this chardonnay with black cod and truffled cauliflower or lemony grilled chicken and spinach.