



TALLEY

VINEYARDS

2007 Rosemary's Vineyard Pinot Noir Arroyo Grande Valley

The 2007 year began with an unusually cold winter which prolonged dormancy. Bud break was very even and the remainder of the year hosted mild temperatures with one unusual heat spike in September. The yield was slightly below average in Rosemary's Vineyard, giving grapes with concentrated, intense flavors.

- ∞ 100% estate grown pinot noir grapes from Rosemary's Vineyard
- ∞ Hand harvested September 7 - October 1, 2007
- ∞ The yield was 1.06 tons per acre
- ∞ Fermented with native yeasts in one ton open-top fermenters
- ∞ Aged *sur lie* 19 months in French oak
- ∞ 35% new barrels, from the forests of Allier and Vosges
- ∞ Bottled April 13, 2009

The 2007 Rosemary's Vineyard Pinot Noir has subtle and layered aromas of blueberry, sandalwood, cola, and hints of cinnamon and clove. Aeration unveils traditional and elegant pinot noir flavors of raspberry, black cherry, light spice and earth with a plush texture that is Burgundian in style and the hallmark of this vineyard. This wine pairs well with delicate meat dishes such as rack of lamb and pan-seared duck breast.

www.talleyvineyards.com