



TALLEY

VINEYARDS

## 2008 Estate Chardonnay Arroyo Grande Valley

The 2008 growing season began auspiciously with more than 20 inches of rain. Unfortunately, just about all of it fell before March 1. A windy spring with late frost was followed by a heat wave in June. Despite all of this, vine growth was healthy and vigorous. The chardonnay harvest began in the youngest vines the first week of September, though the majority of fruit was harvested September 22-October 10. Chardonnay yields averaged 2.43 tons per acre in the Arroyo Grande Valley.

- ∞ Produced entirely from estate grown chardonnay grapes from the Arroyo Grande Valley, 85% Rincon Vineyard, 15% Rosemary's Vineyard
- ∞ Hand-harvested September 6 - October 10, 2008
- ∞ Naturally barrel fermented with wild yeasts
- ∞ Aged 10 months, *sur lie*, in 30% new French Oak Barrels from the forests of Allier and Vosges
- ∞ Gently bottled in August 2009

The 2008 Estate Chardonnay has slightly reticent aromas of citrus and grilled nuts. The flavors feature layers of lemon, wet stone and spicy green apple with a complex and elegant finish. This well balanced chardonnay pairs nicely with meaty seafood like white sea bass or black cod as well as grilled chicken.

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