



TALLEY

VINEYARDS

2008 Chardonnay Edna 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 1.56 tons per acre in the Oliver's Vineyard.

- ☞ Produced entirely from estate grown chardonnay grapes from Oliver's Vineyard in Edna Valley
- ☞ Hand-harvested October 6-10, 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 Edna Valley Chardonnay has lively tropical aromas of pineapple and creamy coconut layered with notes of lemon custard, lime zest and hints of jasmine. On the palate, this wine is full bodied and well balanced with citrus fruit flavors and a bright minerality that finishes long and elegant. This chardonnay pairs nicely with rich shellfish dishes like sautéed jumbo shrimp, sea scallops and lobster.

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