



TALLEY

VINEYARDS

2007 Rincon Vineyard Chardonnay Arroyo Grande Valley

The 2007 year began with an exceptionally 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 harvest was very small in the Rincon Vineyard, yet the quality of the fruit was exceptional with concentrated, intense flavors.

- ∞ Produced entirely from chardonnay grapes grown in the oldest section of the East Rincon Vineyard
- ∞ Hand-harvested October 2 to 5, 2007
- ∞ The yield was less than 1 ton per acre
- ∞ 100% barrel fermented with native yeasts
- ∞ Aged *sur lie* 18 months in French oak barrels
- ∞ 30% new barrels from the forests of Allier and Vosges
- ∞ 1,068 six-bottle cases were bottled April 7, 2009 without filtration

This Rincon Vineyard Chardonnay is classically styled with complex aromas of hazelnut, lemon meringue and refreshing notes of wet stone. On the palate, this opulent wine has citrus and creamy custard flavors balanced by bright minerality. The finish is long, dry and lifted by clean acidity. Enjoy the Rincon Chardonnay with seafood like halibut or flavorful poultry dishes such as grilled chicken.

www.talleyvineyards.com