

Talley Vineyards

2005 Estate Pinot Noir

Arroyo Grande Valley

VINEYARD

The 2005 Estate Pinot Noir was produced entirely from pinot noir grapes grown in the Talley family's two vineyards in the Arroyo Grande Valley. Sixty five percent of the blend came from the Rincon Vineyard, which flanks the Talley Vineyards winery to the north and east. The balance of the blend was produced from Rosemary's Vineyard, which surrounds Rosemary Talley's home, one mile west of the winery.

GROWING SEASON

The 2005 growing season began with heavy rainfall in the winter and early spring months, leading to vigorous vine growth throughout our vineyards in the warmer spring months. Early morning fog and late afternoon breezes characteristic of the Arroyo Grande Valley allowed the fruit to mature slowly and evenly. To promote air circulation and even ripening, leaf and lateral shoot removal was completed in May and June. A final pass was made through the vineyard during veraison when the least ripe clusters were removed. The pinot noir harvest began the first week of September, consistent with most years. Most of the pinot noir was harvested over the next three weeks, with the final section from the Rincon Vineyard harvested during the last week of September. At 2.17 tons per acre, yields were consistent with our target and slightly above our 5 year average.

WINEMAKING

As with previous vintages, we employed the traditional Burgundian techniques that result in the most expressive and complex wines. The grapes were hand-harvested and delivered to the winery only during the cool morning hours. They were then gently destemmed directly into small fermenters and the must began a pre-fermentation cold soak that lasted from three to five days. Fermentation with native yeasts began spontaneously and the wine was pressed off just as it went dry, typically after about nine to ten days on the skins. The wine was transferred to 30% new François Frères barrels from the Allier and Vosges forests. This pinot noir aged in barrel for 16 months before it was gently bottled January 10, 2007. Only 4155 cases were produced.

TASTING NOTES

The 2005 Estate Pinot Noir is similar to recent vintages, though with a bit more fragrance in the aroma and sappy black fruit on the palate than the 2004. Flavors of black cherry and spicy blackberry start velvety and sweet, but the wine finishes with the mineral structure and density characteristic of Talley Vineyards Pinot Noir. This wine pairs well with roasted Pacific Salmon, wild mushroom risotto, or spring lamb.