



2017 Estate Chardonnay Arroyo Grande Valley



In 2017, the five year drought officially ended when we received over 30 inches of rainfall in the Arroyo Grande Valley. Cool, wet conditions persisted into the spring which delayed growth and critical vineyard operations, including pruning, mowing, tillage and shoot thinning. Growth was vigorous, which resulted in very large vine canopies and the need for extensive leaf removal to reduce mildew and botrytis pressure, both of which are deleterious to quality. Yields in the vineyard were variable, with some blocks above average, but most below, leading to overall production that was slightly less than 2016, though better than the historic low of 2015. Due to uneven ripening, botrytis and an intense Labor Day heat wave, the wines of 2017 will reflect distinct complexity of aroma and flavor. Overall, it was a challenging season that will reward growers who worked hard to keep their fruit clean as well as winemakers who sorted extensively. Both techniques are standard practice at Talley Vineyards and we look forward to wines consistent with past vintages, though a bit more developed in their youth.

- ◆ Produced entirely from estate grown Chardonnay grapes from the Arroyo Grande Valley
- ◆ 62% Rincon Vineyard, 20% Rosemary's Vineyard, 11% Monte Sereno Vineyard, 7% Las Ventanas Vineyard
- ◆ Hand-harvested August 22 - October 5, 2017
- ◆ The average yield was 3.5 tons per acre
- ◆ Native yeasts Primary and Secondary Fermentation
- ◆ Aged *sur lie* 14 months in French oak barrels, 20% new
- ◆ Bottled in December 2018
- ◆ 13.8% alcohol

The signature white wine of Talley Vineyards, the Estate Chardonnay represents a pure expression of the calcareous soils and cool maritime climate of the Arroyo Grande Valley produced in a classic old world style, incorporating barrel fermentation and aging. This bottling dates to the inaugural vintage of 1986 and was the first Chardonnay produced in the Arroyo Grande Valley.

Tasting notes:

Nose: Lemon tart, Jasmine, Orange Blossom

Taste: Nectarine, Green apple, Yuzu, Meyer lemon