



2017 Rosemary's Vineyard 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 Rosemary's Vineyard
- ◆ Hand-harvested September 12, 2017
- ◆ The average yield was 3 tons per acre
- ◆ Primary and Secondary fermentation with native yeasts
- ◆ Aged *sur lie* 16 months in French oak barrels, 20% new
- ◆ Bottled in March 2019
- ◆ 13.7% alcohol

Overlooking the Pacific Ocean and surrounding Rosemary Talley's home, Rosemary's Vineyard is the coolest site at Talley Vineyards, has distinctive chalky shale soils and produces chardonnay marked by refreshing acidity. It produces Talley Vineyards most ageworthy and highly regarded wines.

Tasting Notes:

Nose: Pear, River Rock and Lemon Zest

Taste: White Peach, Salinity and Salted Caramel