



# 2016 Pinot Noir

## San Luis Obispo County



The 2016 growing season was one of the very best in the 30 year history of Talley Vineyards. After four years of severe drought, El Niño conditions brought the most rainfall to the region since 2011. After a cool and windy spring, temperatures throughout the season were moderate, especially during the critical summer months when veraison and ripening occurred. The absence of severe heat for any extended period during the harvest season meant that the grapes were harvested at a moderate pace at optimal ripeness. Yields in the vineyard were consistent with five year averages and the resulting wines reflect the concentration, balance and elegance that is the hallmark of the confluence of a perfect growing season and a wine growing approach committed to capturing all the potential of Coastal San Luis Obispo County.

- ◆ Produced entirely from Pinot Noir grapes grown in cool Coastal San Luis Obispo County
- ◆ Fruit from McCullough, C-Bar, Topotero, Rincon and Stone Corral Vineyards
- ◆ Hand-harvested August 3 – September 14, 2016
- ◆ Fermented with native yeasts in open top fermenters
- ◆ Aged 10 months in French oak barrels, 28% new
- ◆ Bottled in June 2017
- ◆ 13.5 % alcohol

Produced entirely from Pinot Noir grapes grown in Coastal San Luis Obispo County, combining both purchased and estate grown fruit, this wine is bottled before the next harvest to preserve the charm and fresh red fruit flavors that distinguish the varietal.

Ruby in appearance, the 2016 vintage of Bishop's Peak Pinot Noir offers aromas of cherry, black tea, and fresh strawberry. Enticing notes of pomegranate seed and crushed cranberry are complemented by soft violet undertones. With integrated tannins that lead to a beautiful finish, try pairing this Pinot Noir with spinach gnocchi or a fresh salmon salad.